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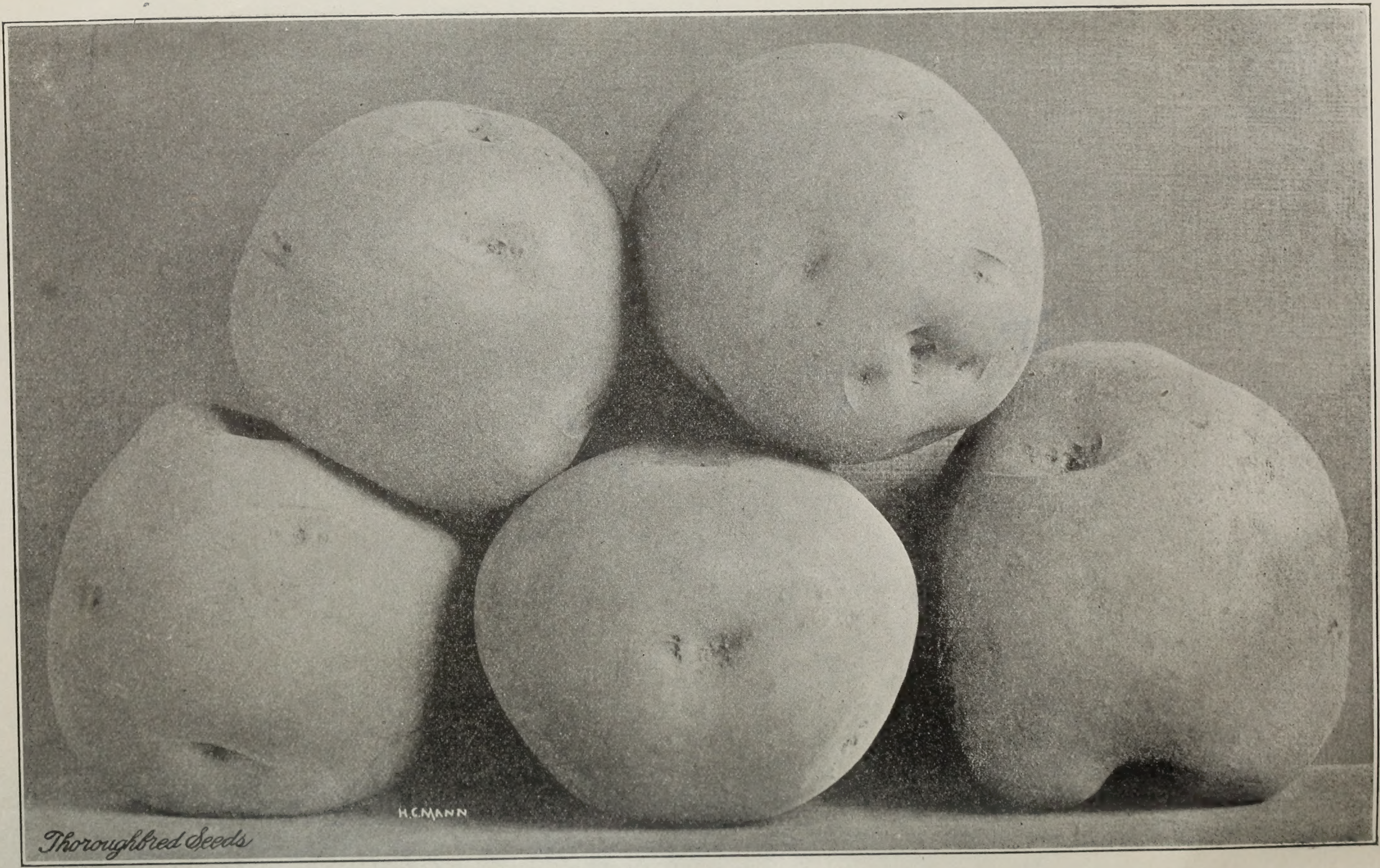
THOROUGHBRED SEEDS

5,

1911

GEO. TAIT & SONS
INCORPORATED
NORFOLK, VA.

Will H. Tracey Sr.


H.C.MANN
Thoroughbred Seeds

(Specimens from our Maine fields.)

The New Beauty Potato.

Earlier, more productive, handsomer and more uniform than the Irish Cobbler.

A CATALOGUE

OF

FIELD AND GARDEN SEEDS,

WITH ILLUSTRATIONS FROM PHOTOGRAPHS, AND
CULTURAL SUGGESTIONS FOR
AMATEUR GARDENERS.

THE FORTY-SECOND EDITION.

> *"And he gave it for his opinion that whoever could make two ears of corn or two blades of grass to grow upon a spot of ground where only one grew before, would deserve better of mankind and do more essential service to his country than the whole race of politicians put together."*

GEORGE TAIT & SONS,
(INCORPORATED)
78 COMMERCIAL PLACE,
NORFOLK, VIRGINIA.
1911

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TO OUR CORRESPONDENTS

Important Notes & Suggestions

IT is hoped that this catalogue will interest all gardeners, but we feel that it should appeal with especial force to those who, by exasperating experience, have learned that the superlatives so lavishly used in most seed catalogues are not always properly employed. Our book tells the simple truth, and while aiming primarily to promote the sale of our seeds, it is not less concerned with maintaining our reputation for sincerity. Common sense should make it clear to every one that if there are numerous types of a certain vegetable, each cannot be of supreme value, and the following pages will be found a consistent protest against that familiar kind of description. We trust the total absence of display type, tiresome "testimonials," and misleading illustrations will emphasize our desire to appeal to the intelligence rather than the credulity of our readers. Our catalogue tells just what is said to customers across our counters, and thus any gardener, with this book in his hand, no matter how far he may live from Norfolk, stands in the matter of information concerning seeds on the same footing as the truckers of the world-famous market gardening section surrounding this city. With 20,000 miles of railroad and numerous steamship lines leading from Norfolk, we are very advantageously situated for reaching any part of the United States, and we offer great inducements to distant customers.

A Cash Discount of 5 per cent. may be deducted from the price of vegetable seeds on orders amounting to $2.00 and upwards, cash to accompany the order.

We Pay the Postage upon all vegetable and flower seed at catalogue prices, but our customers must note the prices of peas, beans, corn and onion sets when ordered to be sent by mail.

We Pay Express Charges upon all vegetable and flower seed orders for which cash is sent at prices in descriptive list, but our customers must note the prices of peas, beans, corn and onion sets when ordered to be sent prepaid by express.

Do Not Fear Delay, should you be unable to order before the busy season. Those who order early, however, confer a favor upon us, and such consideration on the part of our friends is deeply appreciated.

We Guarantee the Safe Arrival of every package we send by mail or express. If a package fails to arrive within a reasonable time, we should be advised, and it is well to send at the same time a duplicate of the order.

No Drayage is Charged for delivering to railroads or steamers.

The Only Packing Charge is for cotton bags; these are charged at cost, or less than cost, our customers having the privilege of returning them at any time, if in good condition. Where seamless cotton sacks costing twenty cents each are given "free" with seeds, it will usually be found that the package is not full weight. One does not often get something for nothing.

Small Orders are Welcome, if for only the smallest packet, but those for less than a dollar must be accompanied with cash for the full amount, it being impossible to burden our books with such accounts.

Remittances May be Made by any of the usual methods. Stamps can be readily utilized by us, and we accept all denominations in payment of small bills.

C. O. D. Shipments will not be made unless the purchaser sends cash for one-fourth the value of the order as a guarantee of good faith. We cannot deviate from this rule, and a request for such shipment without cash enough to protect us against loss merely delays the filling of the order.

We Make Prompt Correction whenever notified of mistakes, although such rarely occur in our well systematized business. It is our desire to be informed of anything which is in the least degree unsatisfactory to the purchaser, and we appreciate the opportunity to explain whatever may be or appear to be wrong. Never return seeds before communicating with us.

We Answer Questions Cheerfully about anything connected with seeds, and are always pleased to help our customers whenever we can. We particularly request, however, that all such questions be written on a separate sheet of paper.

GEO. TAIT & SONS, Inc.

James C. Tait, Pres't; William L. Tait, V.-P.; Robert Tait, Sec. & Treas.

Norfolk, Va., January 1st, 1911. **P. O. Box 456.**

THE GARDEN

A Few Hints & Suggestions

SUCCESS in gardening being, to a considerable degree, dependent upon the eligibility of the location, it is worth while to select carefully the most favorable spot at command. The sun should reach all parts of it, and a light loam which is not apt to bake into a hard crust after heavy rains will be found best. If naturally very stiff and close, it may be gradually mellowed by a liberal use of stable manure, or by working in vegetable matter of any kind.

Manure must be freely used, but it should always be thoroughly rotted, as vegetables of delicate flavor cannot be raised from rank, fresh manure. Liquid manure is of the greatest value, the famous gardeners of the East using fertilizer almost exclusively in that form, even in the case of their largest field crops.

In sowing seeds it should be remembered that those sown too early are apt to produce not only an inferior crop, but often a later crop than if put in the ground at the proper time. The suggestions given in this catalogue as to the time for sowing are a safe guide, but judgment must, of course, be exercised, seasons varying greatly in different years. Remember that, as a rule, seeds do one of two things shortly after planting—they germinate and grow or else they die. In general, seeds should be covered according to their size, the character and condition of the soil, and with due regard to the advance of the season. Rolling, or some substitute for that process of firming the soil over the seeds, greatly facilitates the germination of almost all kinds of seeds, especially in dry weather.

Sow as much as possible in straight rows or drills. In this way the plants may be easily recognized as they come up, and may be thinned and cultivated most conveniently and cheaply.

Transplanting should be done, if possible, about sunset, and if it can be done immediately before or during a shower the plants will naturally suffer much less than when the roots are exposed to sunshine and dry air. Most plants may be taken up from the seed-bed with little injury to the root if handled carefully, and success depends largely upon this first step. Make the hole with a dibble, insert the root, pour a little water about it, and press the earth carefully but firmly around the stalk. If convenient, shade for a day or two if the weather be hot.

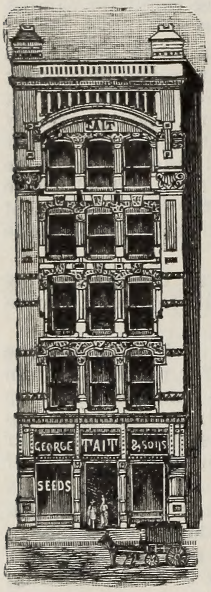
For all gardeners who appreciate early vegetables, the hot-bed is a prime requisite. Seeds of such kinds as endure little cold may be sown in hot-beds very early in the season, so that by the time it would be safe to sow in the open ground the plants are well established, and, in the case of many varieties, nearly ready to begin fruiting, A serviceable hot-bed may be made at very little cost. Take tongued and grooved boards enough to make a frame six feet wide and as long as desired, putting them together at the corners with hooks and staples or by nailing to corner posts. The back of the frames should be two feet high, sloping down to eighteen inches at the front, cross-strips three feet apart being used to support sash of the regulation size. These can be bought ready-made more cheaply than they can be made at home. Dig the pit a foot wider than the frame, making it two feet deep and boarding up the sides to prevent falling of earth. The bed proper is made of fresh stable manure not more than six weeks old heaped into the pit until it is above the level of the ground, and made firm and level. Set the frame upon this, water well, and put sash in position. As soon as the heat rises, which will be indicated by steam upon the glass, remove the sash and fill in on top of the manure with eight or ten inches of fine sandy garden soil, spreading it smoothly and evenly. The glass is then replaced, and when the bed is warmed again the seeds are sown broadcast or in drills.

Water with tepid water as often as necessary, and when the plants appear admit the air freely, except in freezing weather, to prevent them from "damping off." In frosty weather air may be given in the middle of the day by simply raising the sash at the back an inch or two. Cover at night when the temperature is very low with straw or mats. As the plants grow strong, accustom them gradually to the air by taking the sash entirely off during the day, and only partially closing them on mild nights. After the season is over, the sash should be stored away from the weather, and it is well worth while to give them a coat of paint occasionally.

VEGETABLE SEEDS

With Descriptions and Prices

The words "THOROUGHBRED SEEDS" being a registered trade-mark, (U. S. Patent Office No. 51052), all persons are warned against their use in connection with the advertising or sale of seeds. We solicit the help of our friends in the detection and punishment of infringements of our copyright.



THE prices given in the following pages will not be found the lowest in the trade, and we may as well state frankly here that we are poorly equipped to please those to whom price is the first consideration. We are in a position, however, to compete with any honorable firm, and beg to call the attention of Southern farmers in particular to the fact that our situation and the extraordinary shipping facilities of Norfolk give us a great advantage over all Northern houses in the matter of quick delivery.

A thorough system of testing is applied to our seeds to ascertain their vitality, vigor as well as percentage of germination being carefully noted, and as tests are made not merely once, but at regular intervals through the year, our customers are protected as far as possible against any uncertainty of germination. Whenever seeds purchased from us fail to germinate promptly, it is almost invariably owing to the manner in which they were planted, to unfavorable soil or seasons, or destruction by insects. We guarantee a satisfactory germination under reasonable conditions.

The most important seeds are grown under our personal supervision, as far as possible, but we guarantee neither purity nor productiveness. No seedsman can or ever does in good faith assume any responsibility as to the crops produced from seeds supplied by him. Abnormal weather conditions, peculiarities of soil or climate, or wrong methods of cultivation may and often do cause complete change of type in vegetables, in addition to which it must be remembered that no precautions can prevent occasional mistakes. Where, however, it is evident that failure was due to defects in the seed or to a mistake on our part, we will gladly make restitution to the extent of the amount actually paid us. All other responsibility is expressly disclaimed, and, in cases where purchases have been made in ignorance of this stipulation, we will, if desired, refund the money upon the return of the seeds.

As unscrupulous dealers in various sections do not hesitate to trade upon the reputation of our house by selling under our name seeds bought from cheaper growers, we beg to again caution those who order Thoroughbred Seeds through their local stores against accepting any unsealed packages. They will thus secure themselves against disappointment and loss while protecting us from fraud.

We are obliged to list here many kinds of vegetables which are of comparatively inferior value, in order to meet demands from customers unacquainted with finer varieties. We are careful, however, to point out the inferiority, and our readers will find it to their advantage to rely upon our judgment.

Not a little of the annual increase in our business has been due to customers who never lose an opportunity to speak kindly of us and our part in raising the standard of seeds in this country. For this invaluable service we are deeply grateful, and we wish to give expression here to our appreciation of such loyal friendship.

January 1st, 1911. **GEO. TAIT & SONS, INC.**

ARTICHOKE.

(*Cynara Scolymus.*)

French Globe.—A vegetable almost unknown in American gardens, but destined to some day gain the estimation it deserves and which it has long enjoyed in other countries. The globular-shaped flower heads while immature are very tender and of delicious flavor, being used both raw and cooked. Attention is called to the mistake many of our readers make in confounding this with the common Jerusalem Artichoke, only the roots of which are edible. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 75 cts.; lb., $2.50. Postpaid.

CULTURE.—1 ounce is enough for 80 feet of drill and should produce 500 plants. Sow the seeds the last of March in light, rich soil, and transplant into rows three feet apart, leaving two feet between the plants in the row. It is a perennial which does not come into bearing until the second season, but if properly cultivated will continue to yield for many years. The plant will become exhausted if the heads are allowed to ripen, so that these must be cut off as they appear, even if not wanted for the table. Should the plants show signs of deterioration, it is advisable to make a fresh start with seed, or offshoots may be used to make a new bed.

ARTICHOKE ROOTS.

(*Helianthus Tuberosus.*)

The artichoke best known in this country is the Jerusalem Artichoke, the roots of which are the edible portion of the plant. These grow in the form of large tubers, and are not only good for table use when boiled or pickled, but also furnish an excellent food for hogs, being very fattening. Nothing is more easily and cheaply grown than a crop of artichokes, and their productiveness is evidenced by the fact that the yield is said to often exceed two hundred barrels to the acre. They are planted in much the same way as Irish potatoes, the tubers being cut to any desired number of eyes, one being enough. The rows should be not less than three feet apart, with two feet between the hills, and planting may be done as early as April 1st. After the crop has matured, hogs may be simply turned into the field and left to take care of themselves. For home use it is best to leave the roots in the ground until wanted, as they shrivel somewhat when exposed to the air. From two to three bushels are required to plant an acre. Lb., 25 cts.; prepaid by mail or express, 35 cts.; bush., $1.50 F. O. B. Norfolk; bbl., $4.00 F. O. B. Norfolk.

ASPARAGUS

(*Asparagus Officinalis.*)

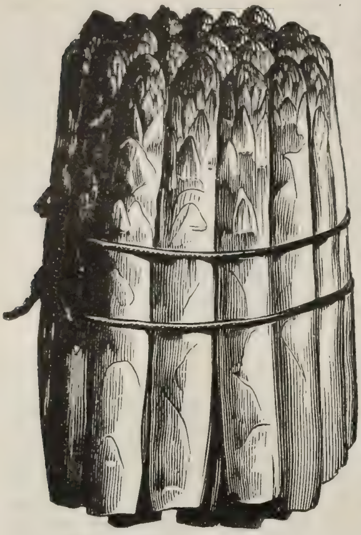
Mammoth White Columbian.—This beautiful asparagus came from the old Conover's Colossal, but is distinct in the shape of the stalks as well as in their color, which is a creamy white without artificial blanching. The color should make it much sought after in all markets, particularly by canners, but we have not found it popular with Southern growers. This variety does not reach its full productiveness until the fourth year, and those who are disappointed in its yield at first should allow it time to establish itself. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Charleston, French or Palmetto.—For many years this fine variety has been the standard market asparagus in Virginia, the Carolinas and Florida, and we see no prospect of its being supplanted by any of the newer kinds. It is a rapid and even grower, very regular in size, and keeps in excellent condition long after cutting, its immense stalks and bright green color making the bunches most attractive and salable. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Barr's Philadelphia Mammoth.—Although not yet used to any extent in the South, this is the favorite with Pennsylvania market gardeners, and we think it will eventually become popular here. The stalks, which are often an inch in diameter, taper very little, have few scales, and are of particularly fine color. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Conover's Colossal.—This old stock is very productive, but is too inferior in size to be profitable, in competition with the Palmetto or Barr's Mammoth. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.

CULTURE.—1 ounce of asparagus should produce 300 plants, and is sufficient for 80 feet of drill; 10 pounds to the acre. Sow in early spring in rows one foot apart and one inch deep, having previously soaked the seeds twenty-four hours in warm water. Thin the seedlings to three inches in the row, reserving only the most vigorous, and keep the ground clean throughout the season. Transplant the following spring into trenches which may be three, four or five feet apart, according to the space available, setting the crowns eighteen inches apart and taking care to spread the long roots as widely as practicable. An inch or two of earth is sufficient covering for the first year, the ground being levelled the second season. Every autumn after the stalks are cut down, cover the bed with a heavy coating of manure, digging this under in the spring with a fork, taking care to avoid injury to the roots; if a plow be used, the cultivation must be very shallow. Cutting may be begun in earnest after two seasons, and the bed, if well cared for, should last ten or twelve years. Do not cut too closely, as the health of the roots requires some foliage during the year.



Palmetto Asparagus.

ASPARAGUS ROOTS.

Although the sowing of seed is the most economical method of getting asparagus, it is somewhat uncertain, and necessarily requires three years to produce marketable shoots. There are, therefore, many gardeners who are glad to save time and trouble by buying roots instead of seeds, and for their convenience we are now offering Asparagus Roots. These are grown by one of the best gardeners in New Jersey from choice seed stocks, and will be found fine, strong roots. Six thousand to seven thousand plants are required to the acre, according to the number of rows made. We will have pleasure in making specially low quotations to buyers of large quantities, and are prepared to fill the largest orders. A family of ordinary size will find 100 roots sufficient to keep it supplied with asparagus during the season, and the bed need not take up more than five hundred square feet. We will sell 500 roots at the 1,000 rate.

Palmetto, $1.00 per 100; prepaid by mail or express, $1.25 per 100; $5.00 per 1,000 F. O. B. Norfolk. Special prices for lots of 10,000 and upwards.

Mammoth White Columbian, $1.00 per 100; prepaid by mail or express, $1.25 per 100; $5.00 per 1,000 F. O. B. Norfolk. Special prices for lots of 10,000 and upwards.

BEANS.

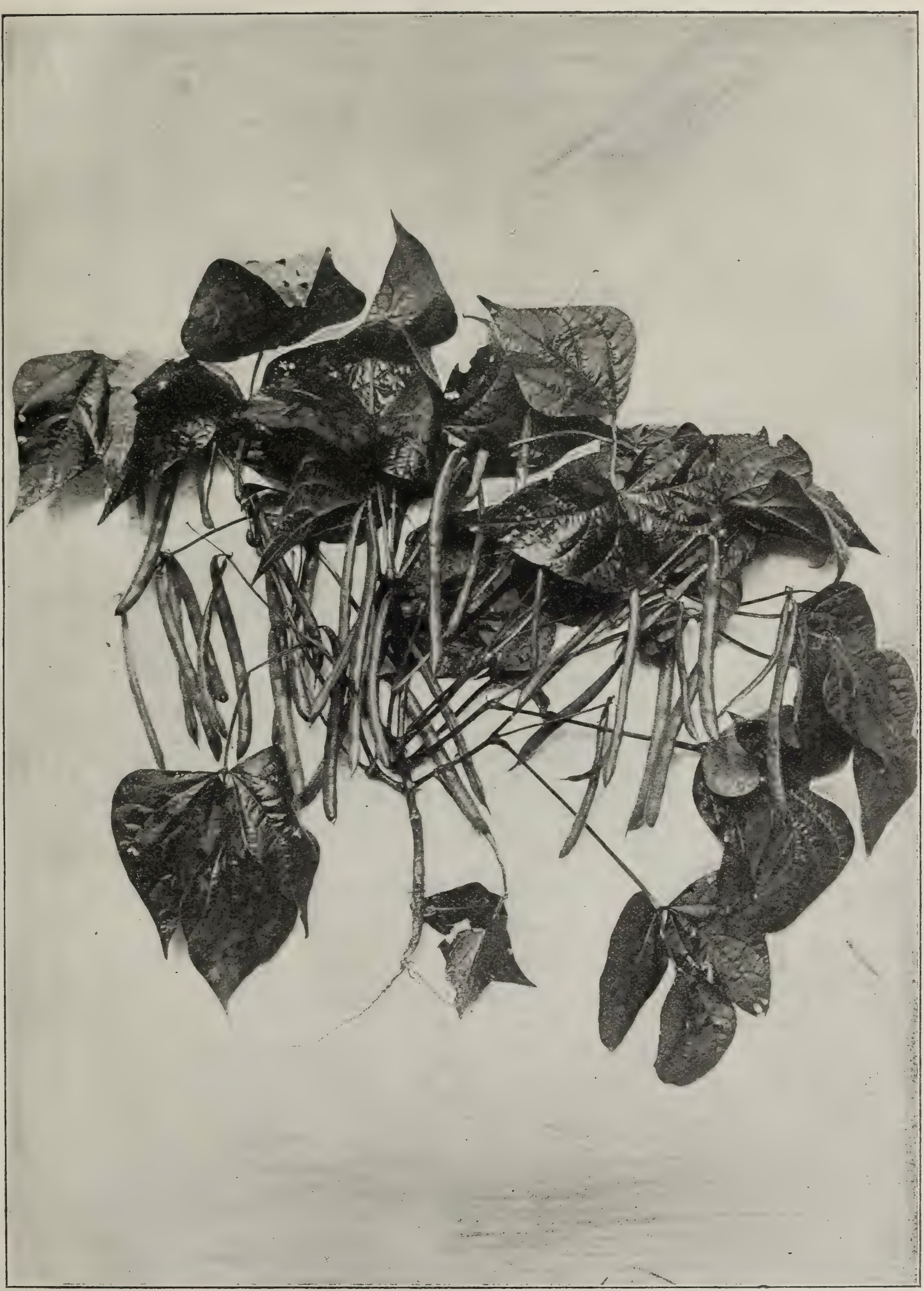
(*Phaseolus Vulgaris.*)

All prices quoted for beans are invariably "F. O. B. Norfolk."
15 cts. per qt. must be added to the price of all beans when ordered to be sent by **mail or prepaid express.**

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

WITH GREEN PODS.

Extra Early Black Valentine.—The Black Valentine continues to demonstrate that in hardiness, productiveness, and earliness, it is really quite out of the class of all the extra early varieties heretofore in use, having justified every claim which we have ever made for it. There can be no doubt that, after lying for days in ground too cold to encourage or even to permit germination, and wet enough to rot almost any other kind of bean, the Black Valentine will, at the first change for the better, begin a healthy growth. Were this hardy nature its sole valuable characteristic, every South-



Extra Early Black Valentine Bean.

(More money has been made from this bean than from any other kind ever shipped from the South.)

ern trucker would still be deeply interested, since gardeners in this section are often obliged to plant beans before the ground is warm, but it is also amazingly prolific and very much earlier than any other bean, whether wax or green podded. For family use it is less desirable than the Mammoth Stringless, Stringless, Green Pod, or Full Measure, and our readers should not allow themselves to be misled by flattering descriptions which they are sure to meet in those catalogues which invariably ascribe only fine qualities to every new vegetable. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

King of the Earlies.—This name has been given by certain seedsmen to the Extra Early Black Valentine, a description of which is given in the preceding paragraph.

Full Measure.—One of the new stringless varieties, and likely to become popular with both private and market gardeners. The pods are large, very fleshy and remarkable for a crisp tenderness which lasts long after they are ready for the table. Pt., 20 cts.; qt., 35 cts. Price per bushel on application.

Hodson Green Pod.—Now that so many of the standard green beans are as subject to disease as the wax, all gardeners will be interested in the introduction of a new variety free from rust and blight. This handsome bean, brought out four years ago, has had ample opportunities to develop all its defects, but the only criticism we have heard is that it is so much later than other green beans. The pods are of unusual length, entirely stringless when young, and hold wonderfully their brittleness and fresh look after being picked, but market-gardeners must remember that it is very late. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Longfellow.—The Longfellow is a marvelously productive bean, while the pods are so nearly ideal that it would be difficult to model in wax a pod which would be prettier in color and proportions, but it is unfortunately very liable to disease in bad weather. For this reason we would advise against early planting of the Longfellow, and it should be put only in well-drained ground. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Mammoth Stringless Valentine.—The Stringless Valentine is altogether distinct from the Extra Early Valentine, being not only absolutely free from "string," but at least one-fifth larger and so early that under equal conditions it will be ready for picking quite eight or ten days ahead of even Tait's Thoroughbred Valentine. But for a peculiar slowness in germinating and a slight tendency to "rust" in bad weather, it would be a leading variety for market; as it is, many growers consider it profitable, and it will probably hold indefinitely its place as our most desirable table bean. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Burpee's Stringless.—The pods of this bean are unusually fleshy, and it is about a week earlier than the Extra Early Valentine; it is a favorite bean in many sections, but has never won much favor in the neighborhood of Norfolk, owing to the popularity of the Black Valentine. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Bountiful.—The largest and handsomest of all flat beans, this bears an enormous crop, and in places where flat beans are salable, it will be found an ideal variety. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Mohawk.—A very old flat bean, which was once the favorite early sort on account of its robust constitution, but which, having nothing else to recommend it, is now entirely out of date for all purposes. We continue to list it only because there is a demand from some gardeners. Pt., 15 cts.; qt., 25 cts. Price per bushel on application.

Tait's Thoroughbred Valentine.—For forty years our special strain of the Valentine has been one of the great trucking beans of the South, and it is still a favorite along the entire coast, although some of the new varieties have supplanted it to a considerable degree, owing to their superiority in earliness. The pods of the Valentine, which are thick and fleshy, are set in great profusion, and the bearing period is remarkably long. Pt., 15 cts.; qt., 25 cents. Price per bushel on application.

Improved Extra Early Refugee.—Except for the fall crop, this improved Refugee will be found much more desirable than the famous old "Thousand-to-One," as it is a fortnight earlier and of equally good quality. We do not recommend it for any purpose, however, as there are many better beans for spring use. Pt., 15 cts.; qt., 25 cts. Price per bushel on application.

Refugee, or 1,000 to 1.—Entirely abandoned as a spring crop, the old Refugee is still very largely grown in the fall, being usually quite profitable when shipped after frost has destroyed the Northern beans. It is generally considered the most desirable variety for late use owing to its productiveness, and the fact that the pods retain their brittleness wonderfully in the fall, when the Valentine is apt to become hard and stringy. Pt., 15 cts.; qt., 25 cts. Price per bushel on application.

WITH WAX PODS.

Tait's Extra Early.—We have pleasure in offering this season a limited quantity of our new wax bean, believed to be of very great value to all who are interested in this crop. After having been thoroughly tested at Norfolk for three years—all more or less unfavorable as to weather conditions—it shows itself not only hardier, but distinctly earlier than any of the extra early varieties, and is also markedly productive. The pod is long, well-proportioned, and very richly colored, while the bush meets all requirements as to strength and erectness. As it bears promise of taking among wax beans the position occupied by the Black Valentine regarding green podded varieties, we commend it for trial to all Southern shippers. Owing to the comparatively small quantity of seed which can be at present spared from our growing stock, we can accept no order for more than five bushels, and beg to warn our readers that none will be on hand at the planting season. Orders will be received at any time during the winter, delivery to be made as desired. The varying colors of the seed need not cause concern, as this peculiarity is characteristic of the bean, and does not indicate impurity. Pt., 50 cts.; qt., 75 cts.; 2 qts., $1.25; 4 qts., $2.00; pk., $3.00.; bush., $10.00.

Hodson Silver.—Earliness cannot be claimed for this superb bean, but it is certainly the equal of any in beauty and apparently absolutely immune to "rust." The bush is larger than most kinds and is remarkably productive, the pods being very thick as well as of unusual length; they are peculiar in color, having a soft creamy tint, very clear and at the same time even richer in effect than many of the deeper-colored varieties of wax. Its lateness is partially offset by the fact that it may be planted earlier than the less hardy varieties, but its value is dependent upon beauty, productiveness and freedom from disease. For the fall crop, it is by far the best of all wax beans, being so much larger and more productive than the Golden Eye, formerly considered the only safe wax for fall use. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

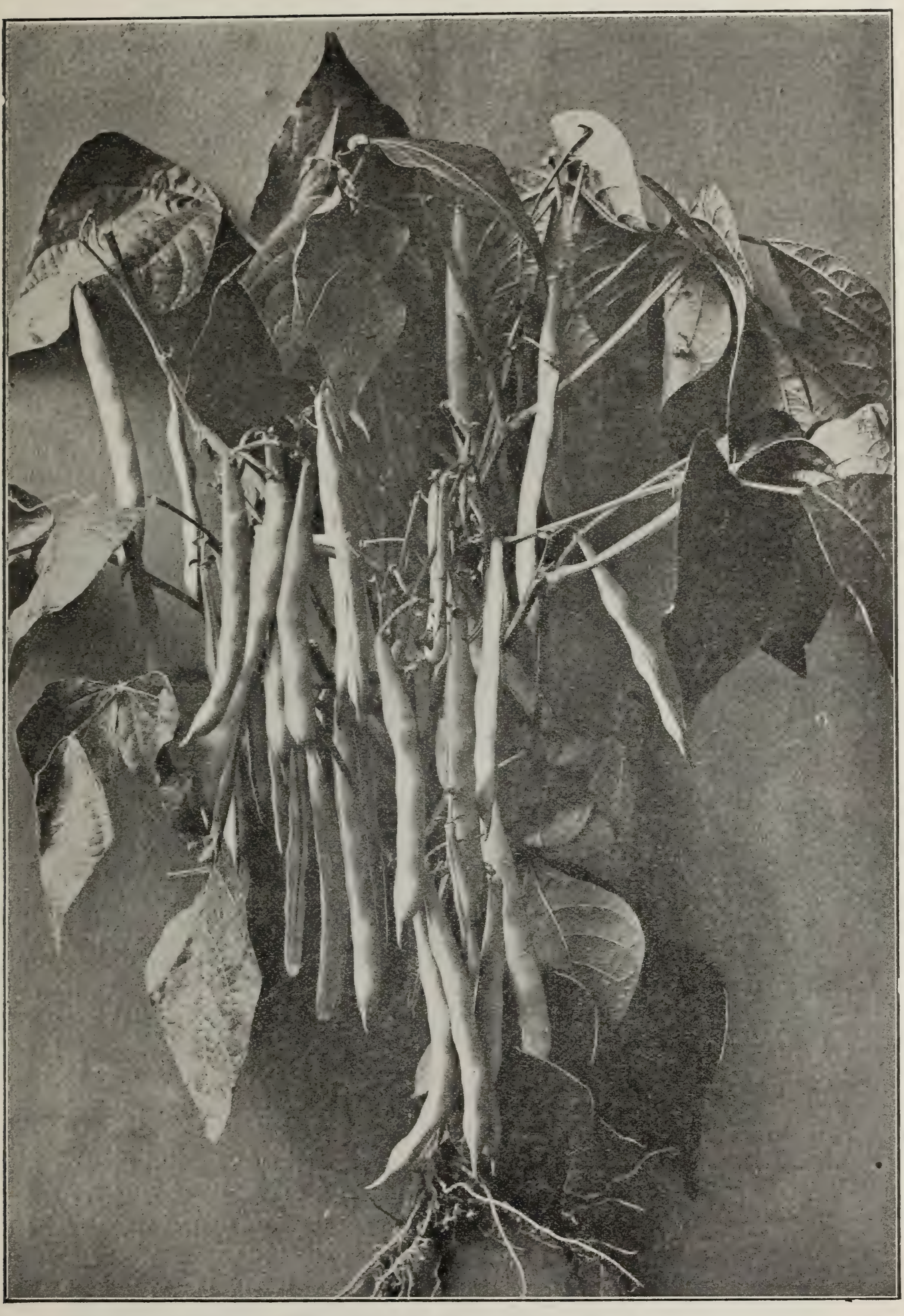
Tait's Celestial.—In the ceaseless effort after improvement, we occasionally find a certain stock has changed to such a degree that, in order to avoid confusion, a new name is required for identification; in the new Celestial, we merely claim to offer an improved strain of the California Wax, but if our own opinion and the judgment of the best Southern market gardeners are to be regarded, the improvement is such that we could not well retain the old name for both beans. Early and handsome as the California Wax is, our Celestial is several days earlier and has a decidedly longer pod, the bush being remarkable for strength and tree-like erectness. It is undoubtedly a great acquisition for Southern bean growers, and has gained favor every year, being now the favorite wax bean wherever it has been introduced. Although not absolutely rust-proof, it resists disease much better than any other Black Wax, and we rarely hear of any loss from that cause. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Davis' White.—The name of this handsome bean is not taken from the color of the pods, as might be supposed, but from the clear white of the dried bean, the pods being yellow. Having a special liability to rust when conditions are unfavorable, it has lost favor with Southern truckers, and very few are now grown in Virginia. We have many better wax beans. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Thoroughbred Golden Eye.—The pod of this well-known variety is not nearly as handsome in color or size as that of the improved black-seeded varieties, but is smooth and straight, and our "Thoroughbred" strain has so far been absolutely exempt from the great enemy of wax beans. With such a unique record for hardiness, it naturally holds its own to some extent against the earlier and more showy varieties, and we anticipate a continued demand for it. Our Golden Eye being grown in New York, from carefully selected stock, must not be classed with Western beans, which often rust badly, and with which it has little in common beyond the name. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Currie's Rust Proof.—Once the standard Black Wax, but so inferior to the Celestial that it may be regarded as now out of date. As many growers are ignorant of this fact, however, and continue to order the Currie's, we are obliged to keep it on the list for the present. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

Wardwell's Kidney.—We no longer supply the Kidney Wax to our home trade except in a small way, and consider large planting of it in this section very unwise, as it is certain to become diseased in bad seasons. No bean is handsomer when per-



(Photo of plant grown by Mr. John J. Lambert, Norfolk, Va,

Tait's New Celestial Wax Bean.

The earliest, longest and most beautiful of Wax Beans.

fect, its length and color being all that could be desired, and in Florida it is still one of the most profitable kinds. Pt., 15 cts.; qt., 30 cts. Price per bushel on application.

CULTURE.—1 quart of beans will plant about 100 feet of drill, from 1¼ to 1½ bushels being allowed to the acre. While most varieties of beans, especially Wax, are very tender, and should not be planted in this latitude before the beginning of April, if one is disposed to take some risk, plantings in March will frequently produce very early crops, to the great advantage of either private or market gardeners. If a succession is desired, plant at intervals of about two weeks. Prepare the ground well, manure lightly, and plant one inch deep in rows two feet apart, allowing two or three inches between green kinds and about six inches between wax. Keep well hoed, always drawing the earth to the plants, but avoid working the ground when it is wet or when dew is on the beans, as they will be more likely to rust.

RUNNING VARIETIES.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measure commonly sold in the trade.

Berger's Stringless Green Pod.—In flavor this will be found quite as good as the Kentucky Wonder, while it is earlier, possessing also the advantage of being at all stages entirely free from any trace of string. It is well worthy of a trial in every garden. Pt., 20 cts.; qt., 40 cts.; 2 qts., 60 cts.; 4 qts, $1.00; pk., $1.75; bush., $7.00.

Kentucky Wonder.—This has long been considered the best of all the running snaps, and we recommend it with as much enthusiasm as could be given to anything in our entire list. The pod, stringless when young and of extraordinary length, has a tenderness quite its own and a delicious flavor. In addition to its pre-eminent quality it is also remarkable for the length of the bearing season, since, although nearly as early as the dwarf snaps, it continues to bear until frost if regularly picked; from the ground to the very top of the vine, the nine-inch pods hang in clusters and are gathered with less trouble than any bean ever in cultivation. It must not be confounded with the Southern Prolific Bean, which is often sold as Kentucky Wonder, although much smaller and quite a fortnight later. Pt., 20 cts.; qt., 40 cts.; 2 qts., 60 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00.

Old Homestead.—Identical with the Kentucky Wonder described above.

Dutch Case Knife.—An old variety, very productive, and good as a snap or when shelled, but not to be compared with Kentucky Wonder, or the new Berger Stringless. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., 85 cts.; pk., $1.50; bush., $6.00.

Golden Carmine Wax.—A new variety which has promptly taken the first place among the running wax beans, being delicious in flavor and of extraordinary productiveness. The pods, which are over six inches long, become very ornamental as they mature, the yellow being brilliantly marked with carmine stripes and blotches. As there is no string, the pods are fine for snaps, and the shelled beans useful both green and after drying. The tenderness is such that it requires much less cooking than any other bean. Pt., 20 cts.; qt., 40 cts.; 2 qts., 60 cts.; 4 qts., $1; pk., $1.75.

Golden Cluster Wax.—Of the running wax varieties this is second in value only to the new Golden Carmine. It bears richly flavored pods, entirely stringless, and of unusual size. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., 85 cts.; pk., $1.50; bush., $6.00.

Speckled Cranberry.—When green, this bean makes a very tender snap, and it is also excellent for shelling. Like all the old kinds, however, this has had to give way to the fine Kentucky Wonder. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., 85 cts.; pk., $1.50; bush., $6.00.

Lazy Wife's.—A white-seeded variety, which produces green pods of unusual length. It is very late in bearing, and, while of excellent quality, is in every respect inferior to the Kentucky Wonder and Berger's Stringless. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., 85 cts.; pk., $1.50; bush., $6.00.

French Yard Long.—This remarkable bean is more of a curiosity than anything else, as it is extremely late and is of only fair quality. The pods are very small in diameter, scarcely as large as a lead pencil, but their length is in accordance with their name, the average being quite two feet. The vine makes a strong growth, and must be supported by trellis or bush. Pkt., 10 cts.; gill, 25 cts.

Scarlet Runner.—A beautiful climber, used extensively for ornamental purposes, as it is of rapid growth, with handsome foliage and brilliant scarlet flowers. It will grow from twelve to fifteen feet high, and shows a constant succession of bloom during the summer and fall. As a table bean it is used both in the pod and when shelled, but it will be found rather coarse in flavor. Pt., 25 cts.; qt., 40 cts.; 2 qts., 65 cts.; 4 qts., $1.25; pk., $2.00; bush., $7.50.

CULTURE.—No pole beans bear planting before frost is past, and they should be grown only in rich, well-drained soil. Where poles are used, they should be firmly set about four feet each way, and the little trouble involved in securing them to each other with stout cord near the top will pay handsomely by preventing damage from high winds. As a rule, gardeners now use wire netting instead of poles, often very hard to get. Put five or six beans around each pole, thinning to three, or in the case of netting plant two beans every twelve inches. Frequent hoeing and an occasional top-dressing with fertilizer will keep the vines in full bearing throughout the season, provided the pods are not allowed to mature.

LIMA BEANS.

(*Phaseolus Lunatus.*)

15 cts. per qt. must be added to the price of all beans when ordered to be sent by **mail or prepaid express.**

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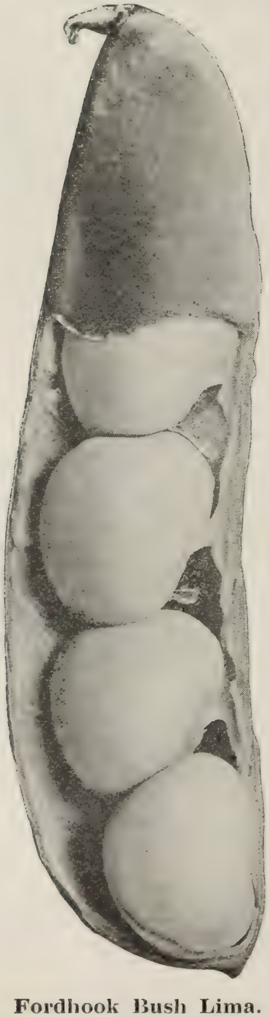
BUSH LIMAS.

Fordhook.—Although so recently introduced, this has already taken the first place among Bush Limas, both private and market gardeners regarding it a great acquisition. The plant is very sturdy, and, although remarkably bushy, holds itself stiffly erect throughout the season, carrying the enormous pods well clear of the ground. Under first class cultivation, the bush will grow quite two and a half feet high, and often measures two feet across, the main stalk and lateral branches fairly covered with clusters of pods. As it blooms and forms edible beans nearly a week ahead of the Wonder Bush Lima, and is very much more productive, no one should now consider the older variety, good as it undoubtedly is. Pt., 25 cts.; qt., 45 cts.; 2 qts., 75 cts.; 4 qts., $1.25; pk., $2.50; bush., $9.00.

Burpee's Improved.—In quality this new bean ranks with the very best and the beans are of extra large size, while in earliness it comes about one week behind the Prolific. It is a distinct improvement upon all previously selected strains of large bush lima, and is second in value only to the Fordhook; those who do not care for the Potato type of Limas will prefer it to the Fordhook. Pt., 25 cts.; qt., 45 cts.; 2 qts., 80 cts.; 4 qts., $1.50; pk., $2.75; bush., $10.00.

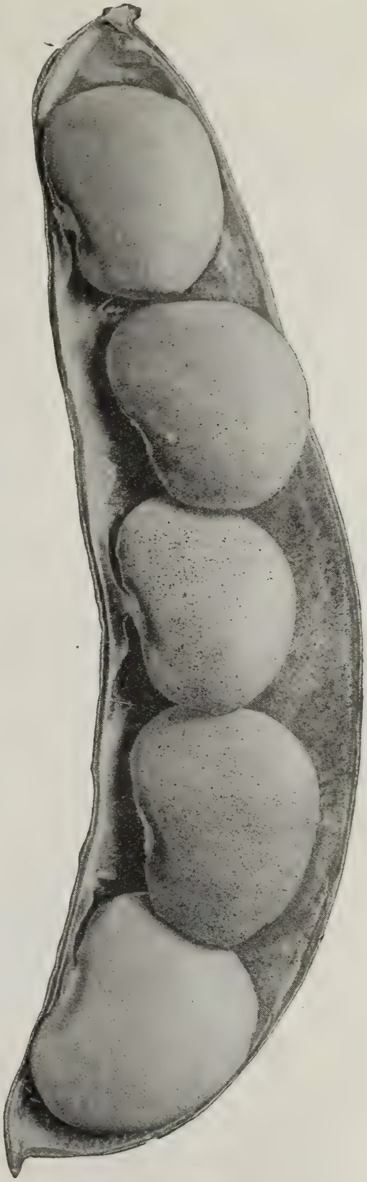
Wonder.—For several years this was a great favorite, but it cannot compete with the Burpee Improved, a bean far superior in every respect. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00, F. O. B. Norfolk.

Prolific.—This is a really great improvement upon Henderson's Bush Lima, and we wish to call especial attention to its desirability as a market bean. Any one who continues to grow the old stock is making a serious mistake, since the Prolific not only has a larger pod, containing more and larger beans, but is much more productive, and matures several days earlier. The bush is of vigorous growth, but, while less compact than some other dwarf kinds, still has no tendency to make vine, and is literally full of pods from the beginning of the season until killed by frost. The yield is quite double that of Henderson's Bush Lima, and



Fordhook Bush Lima.

in addition to this advantage it is, on account of its improved size, much more attractive and salable. This and the Fordhook Bush Lima are the ones we recommend most strongly to those who grow Limas for market. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00, F. O. B. Norfolk.



Improved Bush Lima.

Large.—This is of fine size, quite as large as the Running Large Lima, and well flavored, but in neither productiveness nor earliness does it bear comparison with the newer strains of Bush Lima, and it is not profitable now as a market gardening crop. It will inevitably go out of use as the Fordhook Bush and Burpee's Improved become generally known. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

Henderson's.—Although of very small size, the beans of this variety possess practically the same flavor as the running kind, and are borne heavily from early summer until frost. Until the introduction of the New Prolific, it was very popular on account of its earliness, but can no longer be recommended, being listed only because we have more or less call for it every season from those ignorant of the improvement in Lima Beans. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

Challenger.—A veritable Dwarf Lima, growing from twelve to eighteen inches high and possessing in full the delicious flavor characteristic of the genuine Challenger Lima. It is productive, a single bush often producing from forty to fifty pods, and up to the introduction of the Fordhook it was by far the most desirable kind for family use; having a much better bean now, we no longer recommend it, although many gardeners still demand it. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

Thorburn.—Identical with the Challenger.

Potato.—Identical with the Challenger.

Dreer's.—Identical with the Challenger.

Kumerle's.—Identical with the Challenger.

CULTURE.—1 quart of small bush limas will plant about 250 hills, and the larger varieties from 100 to 150 hills, according to their size. The rows should be two to two and a half feet apart, with not less than six inches between the plants, and the ground must be really warm before planting. We find that almost all dissatisfaction with the yield of Bush Limas is due to lack of cultivation, and too much emphasis cannot be laid upon the necessity for systematic stirring of the surface. If put in rich soil and properly cultivated, they will bear steadily throughout the summer.

POLE LIMAS.

Ideal.—While not so early as the Leviathan, this new Large Lima is superior to it in size, and outranks for the main crop all others of its class, except Ford's Mammoth, which many gardeners consider fully as good. The pods are from five to eight inches long and borne in clusters, so that gathering is very easily done, and all tests so far indicate that the vine is unusually healthy. The bean corresponds to the pod in size, being extraordinarily thick as well as long and wide, and no Lima is more richly flavored. Now that such beans as this, Ford's Mammoth and Leviathan are to be had, it is obviously not worth while to continue the use of the old strain of Large Lima. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

Ford's Mammoth.—A comparatively new strain of Large Lima which has much to recommend it, although as yet little known to Southern growers. The pods well deserve the name of "Mammoth," being seven or more inches in length, and usually packed with beans of delicious flavor. While not so early as the Leviathan, it ranks second to none in either yield or length of bearing season. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75., bush., $7.00 F. O. B. Norfolk.

Leviathan.—According to the general opinion of market gardeners, this is one of the greatest improvements ever made in Pole Limas, since it is more than a week earlier than the ordinary kinds. It excels also in productiveness, the pods hanging in great clusters and the yield continuing active throughout the entire season. Pods of the Leviathan are usually almost straight and often contain five fully developed beans, not much inferior in size to Ideal and Ford's Mammoth. In the Northern States it will enable many to grow Large Limas for the first time, while Southern growers will get into market with this bean about ten days earlier than heretofore. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

Large.—The standard old Pole Lima, which could always be found in the old Southern gardens, but is now going out of use on account of the improvement in Lima Beans. We offer several kinds vastly superior. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

King of the Garden.—An improved Large Lima which has a larger pod and is more productive. The pods are borne in clusters and contain five or six beans each, the beans also being larger than those of the old variety. We consider it one of the best running Lima Beans, although certainly less desirable than Ideal, Ford's Mammoth and Leviathan. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

Challenger—None of the Lima Beans have so rich a flavor as this, and it is perhaps the most productive. The beans are very thick and crowded so closely in the pod that the ends are flattened, a peculiarity by which it may be readily identified in market. Only its lateness in ripening and a certain prejudice on the part of some people against the shape of the beans, have prevented it from winning general popularity. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

Potato or Dreer's Improved.—Identical with the Challenger, described above.

Small Sewee or Carolina.—Previous to the introduction of the Prolific Bush Small Lima, the Sewee was more largely grown than any other kind in the South. It is extraordinarily productive, yielding abundantly until killed by frost, and for this reason is still a special favorite with market gardeners, in spite of the necessity of furnishing support for the vines. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts.; 4 qts., $1.00; pk., $1.75; bush., $7.00 F. O. B. Norfolk.

CULTURE.—1 quart of small Pole Limas will plant about 250 hills; of the large about 125. Being more tender than snaps, Lima Beans should never be planted until settled warm weather, the last week in April or the first in May being about the best time in Tidewater Virginia. When poles are to be used for support, they should be set about four feet apart each way, and we recommend securing them to each other by a strong cord in order to prevent damage by high winds. If it is not convenient to get poles, wire netting or tarred string makes an excellent support, and many gardeners now use nothing else. Five or six beans are put to each pole, so as to ultimately leave three, or if put beside netting two beans every twelve inches. Do not put them more than an inch under the surface and keep the ground clear of weeds. If the vines are too rank, it is often a good plan to check their growth by pinching the ends, the strength of the vine then going to make fresh pods.

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BEET.

(*Beta Vulgaris.*)

Crosby's Egyptian.—This is really more like the Eclipse than the Egyptian in appearance, as it is quite roundish and much lighter in color than the well-known stock from which it was selected. The tops resemble those of the old Egyptian, being few in number and very small, and it is recognized as one of the two best varieties for Southern shippers, its only serious competitor being the Detroit. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Prepaid. Per 100 lbs. on application.

Lentz.—This American selection is much liked by many truckers, but it cannot bear comparison with the Detroit and Crosby's Egyptian, both of which are handsomer as well as less liable to run to seed. Like the well-known Egyptian Beet, it has a very small top, and the color is a fine, rich red. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Eclipse.—One of the handsomest of the extra early beets and a favorite everywhere. It is globe-shaped, of a fine blood-red color, and a very rapid grower, with small tops, the flavor being perhaps the most delicate of extra early beets. The Eclipse has long been regarded one of the safest beets for a market gardener's first crop, but we prefer Detroit or Crosby's Egyptian for this purpose. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid. Per 100 lbs. on application.

Detroit.—None of the globe-shaped beets are as dark in color as this, and it is also remarkable for uniformity in size and shape. The skin is very smooth, the flesh crisp, tender and sweet, and extremely tenacious of its brilliant color. Although Northern and Western gardeners use it largely, it is not yet appreciated in the South, and we urge all our beet growers to give it the consideration it merits and must eventually receive. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid. Per 100 lbs. on application.

Extra Early Egyptian.—This old standard variety was for many years the favorite beet for early market use, but newer and better kinds have now supplanted it to a great extent. It is sweet, crisp, and tender when young, but soon becomes woody, and is therefore not desirable for family use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

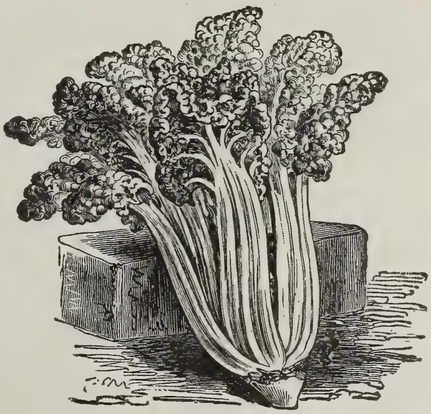
Edmond's Turnip.—A market gardener's strain of very uniform shape, round, and with a single small tap root. The flesh is sweet and tender, and the skin is blood red, with an interior of purplish red, shading to a lighter color round circumference. This beet may be planted very closely, and we can recommend it especially to those who want a long-keeping variety. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.

Turin.—An extra early round beet of excellent quality, and likely to become a favorite, the flesh being exceptionally tender and well colored. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.

Early Blood Turnip.—About ten days later than the extra earlies, the flesh being deep blood red, tender, and of fine flavor. It is especially recommended for family use, though largely grown for local markets. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.

Improved Long Smooth.—An improved stock of the old long beet, large, well colored, and highly prized by all for its keeping qualities, but very late in maturing. It grows with the root well under the ground, and is very uniform in size, tapering symmetrically. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.

Swiss Chard.—This beet is not grown for its roots, the only valuable part of the plant being its leaf, the mid-rib of which is cooked in the same way as asparagus, and the rest of the leaf used as greens. Its tenderness and delicacy of flavor are dependent to a considerable degree upon the cultivation, and especial care must be given to keeping down weeds. It should be much better known, as it is a very wholesome vegetable, nearly as good as spinach, more productive, and far more easily grown in warm climates; we urge a trial of it by all persons fond of "greens." Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts.



Swiss Chard or Spinach Beet.

CULTURE.—1 ounce is sufficient for 60 feet of drill, 5 pounds being allowed to the acre. Sow about an inch deep, in drills eighteen inches apart, four inches in the drill. To obtain very early beets, the Egyptian, Crosby's Egyptian, Detroit and Eclipse should be sown in hot-beds in December, the seedlings transplanted to the open ground as early in spring as the season will permit, but under this system more or less may be expected to run to seed. Outdoor sowings are made from the first of March until the middle of August, an interval of two weeks between sowings making the proper succession. The cultivation should be constant, and only well-rotted manure used.

SUGAR BEETS

Per 100 lbs. on application.

As a rule, American, and especially southern farmers, are curiously indifferent to the great value of root crops for stock feeding, and we have always found it hard to arouse interest in the subject. For the expense and trouble involved, no crop gives better returns, the yield per acre being enormous and one could scarcely exaggerate the food value of mangel-wurzels, sugar beets, carrots and ruta-bagas. We feel that no words are too strong to urge greater attention to their production.

White Sugar.—Available for table use when young, but when grown fit only for stock and sugar-making. Being very rich in nutritive elements as well as a heavy yielder, this is a most valuable field beet for cattle feeding, and we recommend it strongly to all who have use for such crops. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; 1 lb., 40 cts. Postpaid.

Vilmorin's Improved White Sugar.—Now that the cultivation of beets for sugar manufacture is receiving so much attention in the United States, we think it well to call attention of those who are contemplating experiments in that direction to the necessity of using only the most suitable sort of sugar beet. Some kinds have nearly twice as much sugar as others, and it is this point which, other things being equal, should receive first consideration. In this famous stock the percentage of sugar, when the beets are grown on suitable soil, will average fifteen to eighteen per cent., and where it fails to produce a profitable crop no further experiments need be made. It is not so large as some other varieties, but can easily be relied upon to yield, with good cultivation, over ten tons to the acre. Under the best conditions, this amount would be largely exceeded. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts., lb., 40 cts. Postpaid.

MANGEL WURZELS.

Per 100 lbs. on application.

Yellow Globe Mangel.—A large and very productive variety. It keeps well, and is the best mangel for soils which are rather shallow. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 40 cts. Postpaid.

Yellow Ovoid Mangel.—This is entirely distinct from the Yellow Globe in shape, being intermediate between the long and round mangels. It is considered one of the best kinds for general use. The flesh is a pale yellow and remarkable for firmness. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 40 cts. Postpaid.

Mammoth Long Red Mangel.—An improved strain of the Long Red which grows very large and well out of the ground. It has long, straight roots of a medium red color, and does best on light soils. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 40 cts. Postpaid.

CULTURE.—6 to 8 pounds of seeds are allowed per acre, sugar beets being sometimes sown a little more thickly. Field beets are handled in much the same way as the garden varieties, except that the drills must be at least two feet apart and the plants are thinned to about nine inches in the row. At first, cultivation must be constant and thorough to keep down weeds, but beets grown for sugar making must not be stirred after the roots are well formed, as the strength which should go into sugar is liable to be diverted into new and useless fibre.

BORAGE.

(*Borago Officinalis.*)

This is a great favorite with the Germans, who use it both as a salad and for "greens." Few American gardeners know it as yet, but there is no reason why it should not be added to the list of useful vegetables; it has also considerable value as a pasturage for bees. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 25 cts.; lb., 85 cts. Postpaid.

CULTURE.—Borage is tender only while young, and sowings should therefore be made at intervals of two or three weeks, the first sowing being made very early in the spring; when the plants are of good size for transplanting, they should be set in rows about one foot apart.

BROCCOLI.

(*Brassica Oleracea Botrytis.*)

Early Purple Cape.—In its general habit broccoli resembles cauliflower, to which, however, it is much inferior in flavor. This variety is hardy, a fairly sure header, and if any kind of broccoli is worth cultivation it is certainly the most desirable. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., 88 cts.; lb., $3.50. Postpaid.

CULTURE.—1 ounce is enough for 150 feet of drill, and will produce about 2,000 plants. For the main crop, sow in April in a well pulverized bed, transplanting into deep, rich soil, with thirty inches between the plants each way. Give water plentifully at all stages of their growth, as the plants are peculiarly dependent upon moisture.

BRUSSELS SPROUTS.

(*Brassica Oleracea Bullata.*)

We desire to call the special attention of our readers to this vegetable, which, although very highly esteemed in almost all parts of the world, has never been cultivated to any extent in the South. It will be found one of the most delicious products of the family garden and may be grown very successfully in Tidewater Virginia. The plant is remarkably hardy, and the small, cabbage-like heads produced on the stalk are improved instead of injured by frost. When properly cooked, they melt in the mouth almost like butter.

Roseberry.—We have been importing this stock from France for many years, but while it has given excellent results with our customers, we are inclined to think it out of date as compared with the Long Island Improved. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.50. Postpaid.

Long Island Improved.—Among the Long Island gardeners this fine selection has become the favorite owing to its hardiness and the perfection of the sprouts; these are remarkably compact and symmetrical, making a most attractive package when ready for market. We believe it will be found much more desirable than the French. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., $1.00; lb., $3.50. Postpaid.

CULTURE.—1 ounce will produce about 2,500 plants, and is sufficient for 300 feet of drill. Sow in May and transplant in July in rows eighteen inches apart, allowing one foot between plants in the row. Cultivate as for late cabbage, being careful to water freely in dry seasons. In the fall the leaves at the top of the stalk should be removed wherever they crowd the little heads.

BURNET.

(*Poterium Sanguisorba.*)

The leaves of Burnet have a piquancy which makes them excellent for flavoring either salads or stews and soups. It is one of the plants in common use in Europe, and should, for the sake of variety, be much better known here.

Garden.—Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 25 cts.; lb., $1.00. Postpaid.

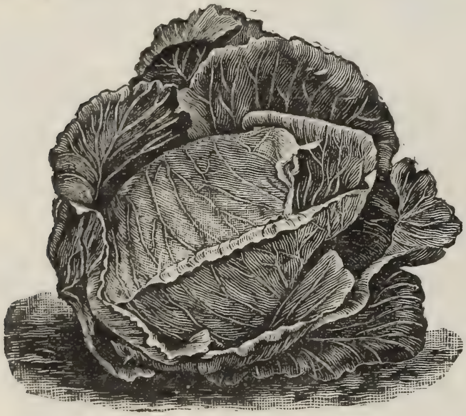
CULTURE.—1 ounce of Garden Burnet is sufficient for 100 feet of drill. No plant is more easily grown than this, as it really takes care of itself when once started. The seed should be sown early in spring, with the rows about eighteen inches apart; if desired the bed can be readily enlarged by division of the clumps.

CABBAGE

THOROUGHBRED LONG ISLAND STOCKS

(*Brassica Oleracea Capitata.*)

All experienced gardeners understand the necessity of using nothing but the finest cabbage seed obtainable, whatever the cost, and we have always found our own superb American stocks thoroughly appreciated in every section of the South. There are many truckers, however, who, being new to the business, have never yet had this lesson impressed upon them by painful experience, and we would respectfully point out to them the folly of risking such an expensive crop for the sake of saving perhaps one dollar per pound in the cost of the seed. As a pound of seed will furnish enough plants to set out two acres, it is certainly not the part of wisdom to take any chances with an important crop in order to save so trivial an amount. All of our Cabbage seeds, with the single exception of the Pilot, are grown in Long Island under our personal supervision, and we spare neither expense nor trouble in the effort to develop each sort to perfection.



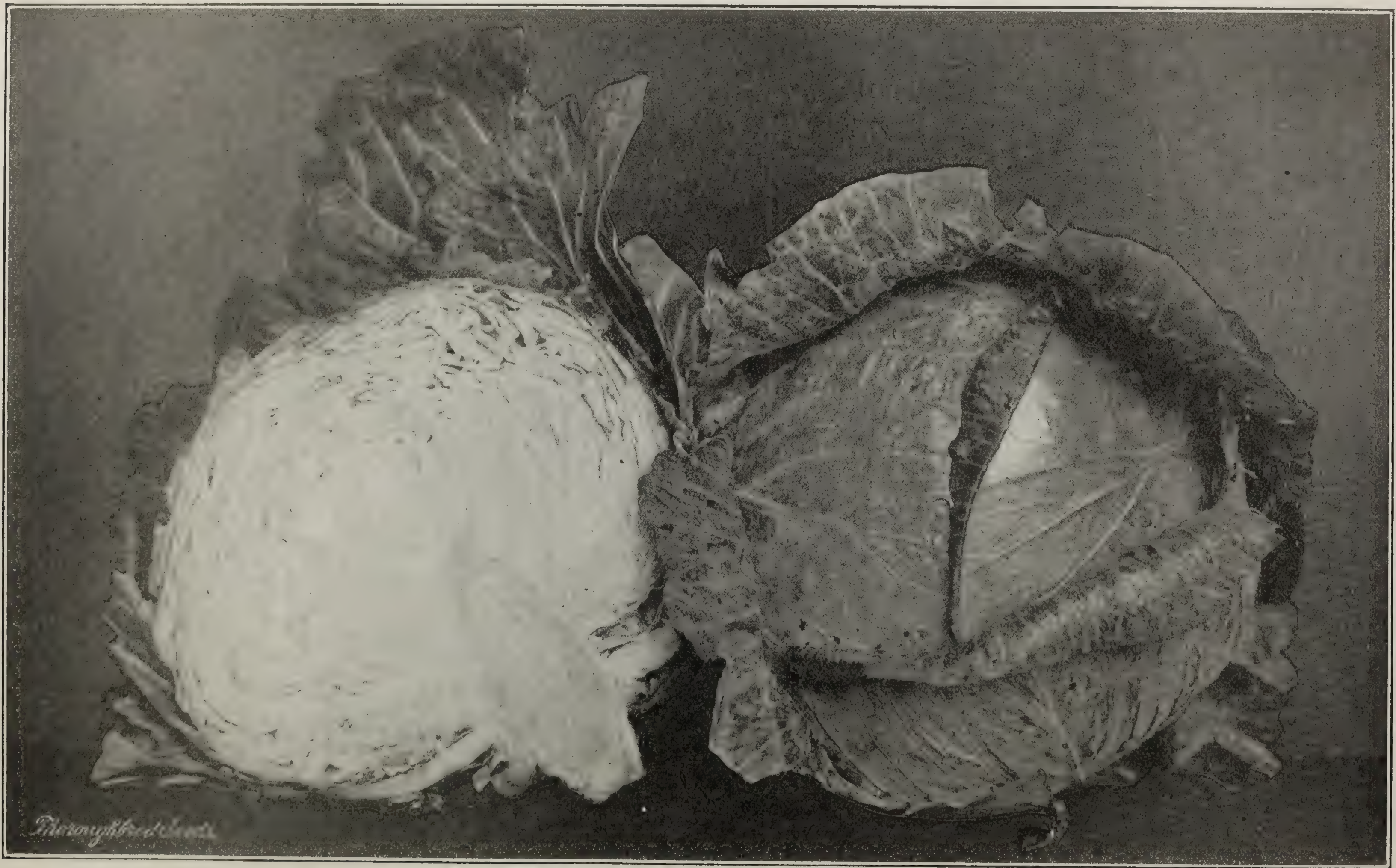
Tait's Pilot Cabbage.

EXTRA EARLY.

Tait's Pilot.—With the exception of Tait's Extra Early, the head of which is comparatively soft, this remarkable cabbage is the earliest in cultivation, being ready for market quite three weeks in advance of the True Early Wakefield. The long conical shape of the head allows nearly fifty per cent. more plants to the acre than of other cabbage, fifteen thousand being the usual number set per acre, and it is therefore very economically grown. The flavor is so exceptionally delicate and mild that it is well adapted for family use. Although brought out especially for truckers, and all who grow cabbage at all should have a portion of their crop in this kind. Although admittedly less hard than many of the later varieties, it is a not uncommon thing for the Pilot to sell for profitable prices when the Wakefield and similar cabbage fail to bring even the cost of shipment. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Extra Early Wakefield.—This cabbage must not be confounded with Tait's True Early Jersey Wakefield, to which it is much inferior in point of size; although of the regular Wakefield type in shape and firmness of head. It is, however, nearly a week earlier, and for that reason is grown to some extent by Southern shippers. We do not believe it offers as many desirable points as the Pilot, the latter being both earlier, larger and more productive. Attention is called to the fact that our seed is Long Island grown and sure to give better results than the French, commonly sold in the trade. We grow four distinct types of Wakefield and beg to caution our friends against ordering Extra Early Wakefield unless sure it is the variety really wanted. Many of our friends, ignorant of the fact that we have this variety, order it when they mean True Wakefield and subsequently blame us for their error. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

Tait's Extra Early.—An entirely distinct variety, with a short stem and low-spreading habit. The head does not form hard, but as there is little tendency to run to seed, it is admirably adapted for sowing in August, to be cut during the winter and first of spring. Market gardeners in the vicinity of the cities of Washington and Norfolk have found its use in this way extremely profitable, and the same result will probably follow its introduction in any place. For family use it is all that can be desired, being tender, sweet, and incomparably delicate in flavor, no other cabbage even approximating it in quality. We regret to say that some seedsmen make a practice of substituting other kinds for Tait's Early, the almost worthless Queen cabbage being


Thoroughbred Seeds

(Typical May Queens grown by Mr.
S. W. Elliott, Hampton, Va.)

Tait's May Queen Cabbage.

Only a shade later than the Charleston Wakefield.

frequently so used. Buyers should accept no package of Tait's Extra Early which does not bear our well known red seal, as they will otherwise encourage fraud and injure themselves. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

EARLY.

Tait's May Queen.—In shape this beautiful cabbage belongs to the best type of Early Drumhead, but there is no cabbage with flat head which at all compares with it in earliness, as it is only four or five days behind the True Early Wakefield. Being much handsomer than any of the conical varieties and of precisely the most desirable size, it, of course, finds a better sale in every market. It may fairly be said to combine the best qualities of both the Succession and the Jersey Wakefield, while it is at the same time far more solid than either of them, not even the hardest winter cabbage excelling it in firmness. Perhaps its most valuable quality, however, is its unique freedom from rot in wet seasons, a recommendation hardly to be over-estimated, as whole crops of Wakefield, Succession, etc., are frequently almost lost from this cause. In one other respect also it is unequalled, this being uniformity in time of heading, nearly every plant beginning to mature at the same time. It sometimes heads rather small in dry weather, but is always beautifully formed and far heavier than any other cabbage of its size. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Tait's True Early Wakefield.—This well-known cabbage, which has long been a favorite with market gardeners, and is still one of the principal varieties cultivated for early shipment, has a hard, conical head, which matures immediately after the Extra Earlies. In rainy seasons there is more or less trouble from the disposition of the head to burst as soon as it is thoroughly developed, but the True Wakefield has no other fault of any kind. Our strain of this cabbage is grown under our special supervision, by the most careful and experienced farmers in Long Island, and it is unquestionably the finest type of Early Jersey Wakefield ever produced. Other excellent stocks of French and less successful American growth are to be had for a lower price, but no market gardener can afford to be content with cabbage seeds which are no better than good. Our readers must be careful in ordering Wakefield cabbage, to specify accurately which of the four strains they wish, since we are constantly perplexed by orders which leave us in doubt on this point. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

Selected Early Wakefield.—A Long Island strain which is much liked on account of its combination of size and earliness. It has given excellent results around Norfolk especially during the past season, and we find an increasing demand for it locally. Pkt., 5 cts. and 10 cts.; oz., 25 cts.; 2 oz., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

Tait's Large Early Wakefield.—This fine selection from the True Wakefield has been steadily growing in favor, especially in South Carolina, its popularity in the cabbage-growing district about Charleston being such that it is often called the Charleston Wakefield. It is a little later than the True Wakefield, perhaps as much as three or four days in an average season—but, on the other hand, is considerably larger and matures the crop more rapidly after heading begins; for this reason it is a common experience for truckers to clean up their fields of the Large Wakefield before the last of the earlier strain are ready for market. Possessing all the distinctively valuable qualities of Tait's True Wakefield, it is free from the great defect of that famous cabbage, since it has no disposition to burst so soon as the head is formed, in rainy seasons this point being of immense importance. We consider it the very best early cabbage—unless the May Queen be excepted—but truckers must remember that as a rule it is somewhat later than the True Wakefield, and sometimes the difference of a day means the difference between profit and loss, so great are the variations in produce markets. Our seed is grown in Long Island under our personal supervision, and we confidently claim that it is the purest strain of large Wakefield in existence. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

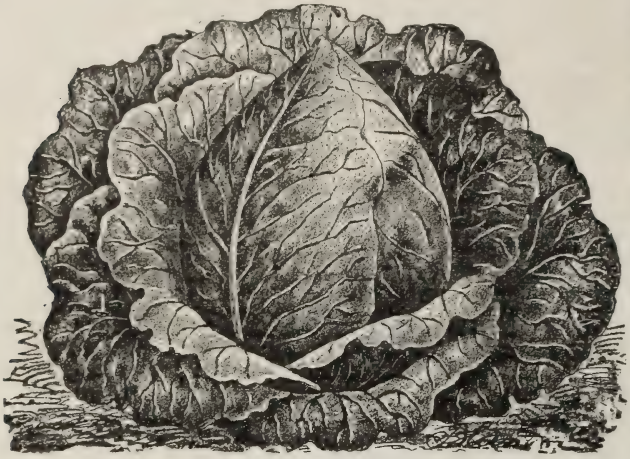
Charleston Wakefield.—The Large Jersey Wakefield is known by this name in some sections owing to the fact that it has been grown more largely than any other cabbage at Charleston, S. C. It is described and priced in the preceding paragraph.

SECOND EARLY.

Succession.—This is a really beautiful cabbage, very solid and uniform, but as it has a tendeucy to suffer extremely from all unfavorable weather, we prefer several others of this class. Now that our May Queen has entered the field, there would seem to be no longer any place for the Succession, and we find the demand decreasing steadily. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

Surehead.—Although not used by many Southern market gardeners, the Surehead is a desirable cabbage for both medium and late crops. It is noticeable for uniformity of size, firmness of head, and fine texture, being excelled in these qualities only by the May Queen and Succession. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

All Seasons.—But for the fact that advertising has created a demand for the All Seasons Cabbage, and that many people know it only by that name, we should not list it at all. It is properly called Improved Vandergaw, and a description will be found under that head. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.


Large or Charleston Wakefield Cabbage.

Improved Early Drumhead.—This is one of the finest second earlies, and we think it distinctly superior to the Succession in general value. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

Vandergaw.—A splendid strain of Flat Dutch originated by a Long Island market gardener and familiar in many places under the name of "All Seasons." It is a very sure header of large size and compact growth, and has won high praise from farmers in every section, both as a second early and for later crops. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

All Head.—One of the many Long Island selections of Early Flat Dutch, and characterized by a compact, uniform head. It is an excellent variety for both family and market gardens, and deserves its popularity. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

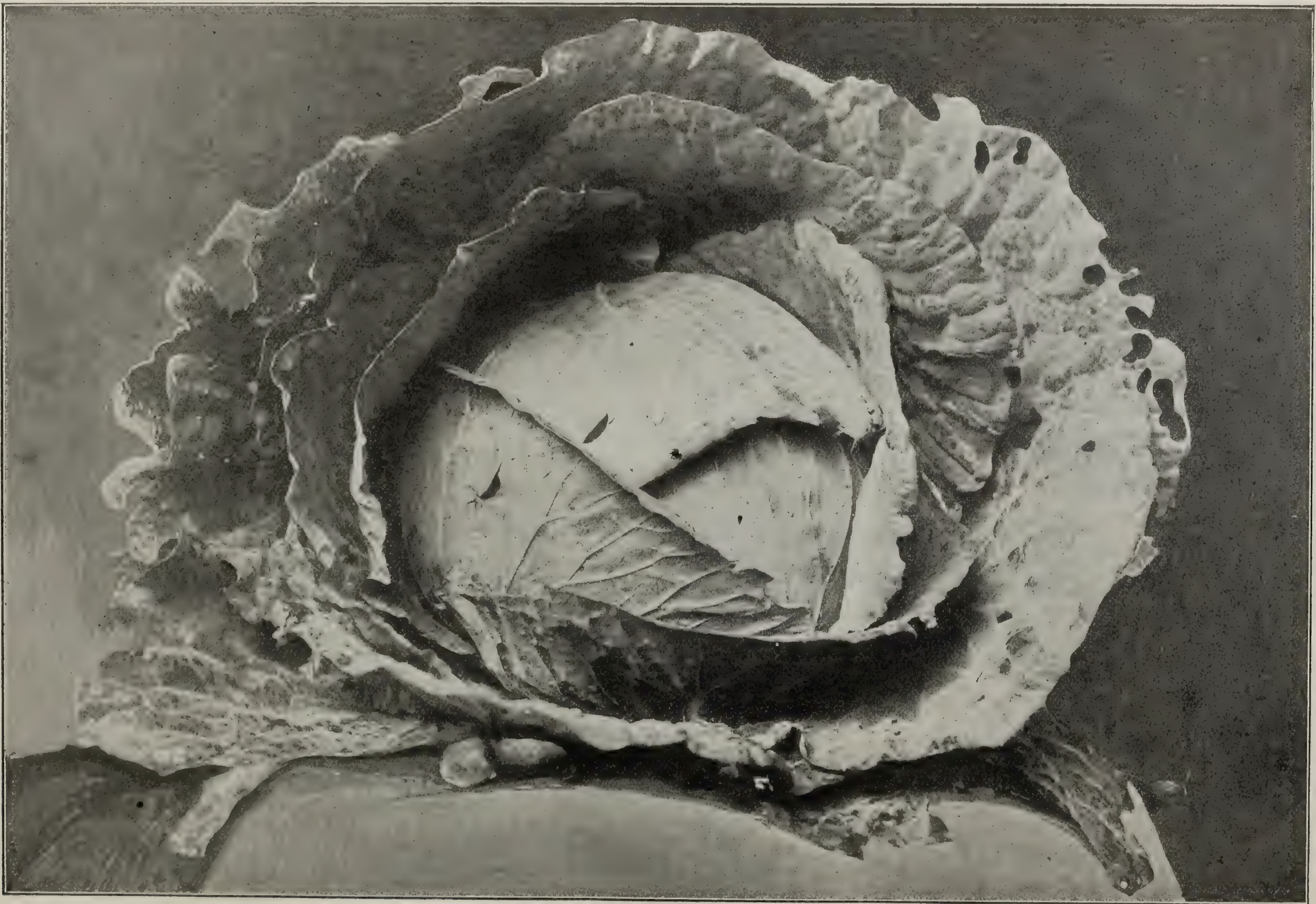
Solid South.—Under this name the "All Head" has been advertised to such an extent that we list it separately so that those ignorant of the real name may know we can supply it.

Fottler's Brunswick.—A handsome cabbage with short stem and fine, solid heads which stand long before bursting. It is good both as a second early and for a late crop, but as a market crop is not so desirable as our splendid May Queen or even the Succession, All Head or Vandergaw. Heavy manuring is necessary to grow this variety to perfection, but it attains an extraordinary size under the best cultivation. Pkt., 5 and 10 cts.; oz., 25 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

LATE.

Tait's Indian Summer.—We believe this to be the hardiest of all cabbages, not only resisting marvellously the extremes of heat and cold, or drought and moisture, but showing itself apparently immune to the various fungous diseases so destructive to cabbage in late years; it would be hard to over-estimate the value of this last characteristic, since each season most kinds of late cabbage have suffered greatly from "rot" and similar troubles. The stem is short, with a hard skin, and the dark, bluish leaves are noticeable for their thickness and firm texture. The head, which, although large, is not too large to pack well, is nearly flat, solid and of excellent quality. While the "Indian Summer" may be successfully used as a second early or for winter, it is especially recommended for the season after which it has been named, and for this purpose it is believed to be beyond competition. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Grand Duke.—This is the showiest of winter cabbages, being peculiarly noticeable for the regularity of its enormous heads and its compact habit of growth. The head is thick, very flat and broad, tender and has remarkably few outer leaves. It is, however, less sure than the Louisville Drumhead, and, on the whole, decidedly less



Tait's Thoroughbred Louisville Drumhead Cabbage.

desirable for market gardening. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Tait's Victor Flat Dutch.—Our old standard Flat Dutch, the good qualities of which are too well known throughout the Southern States to need any comment. It has long been regarded as the most reliable cabbage for the fall, but the Louisville Drumhead is now preferred by many market gardeners, and we anticipate it will eventually be driven from cultivation by our new "Indian Summer" cabbage. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Thoroughbred Louisville Drumhead.—There is no cabbage of the Drumhead type which can be compared with this beautiful representative, its shape, color, firmness, and excellent table qualities giving it easily the very first place. Originally a fine stock, it has constantly improved under careful breeding, and we find each year a stronger tendency on the part of our customers to drop other late cabbages for the Louisville. While not as large as some of the coarse, inferior kinds, it is of fine size, very solid and uniform to a degree which is not excelled by any cabbage in cultivation. Heat and moderate drought have little effect upon it on account of the peculiarly short stem and low habit of growth, so that we particularly recommend it for sections where late cabbage are apt to be exposed to such conditions. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

True Danish Ballhead.—This peculiarly round and solid cabbage has long been one of the leading exports of Denmark, enormous quantities being annually taken by Great Britain and the Continent; in late years it has become familiar in this country also, and we find it growing more and more popular, especially in the mountainous sections. It is a distinct type, rather under the medium size, and remarkable not only for the symmetry and firmness of its head, but also for its keeping and shipping qualities. As the stem is rather long, we doubt if it will ever be popular along the Southern coast, where short-stemmed cabbages stand the sun better. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75. Postpaid.

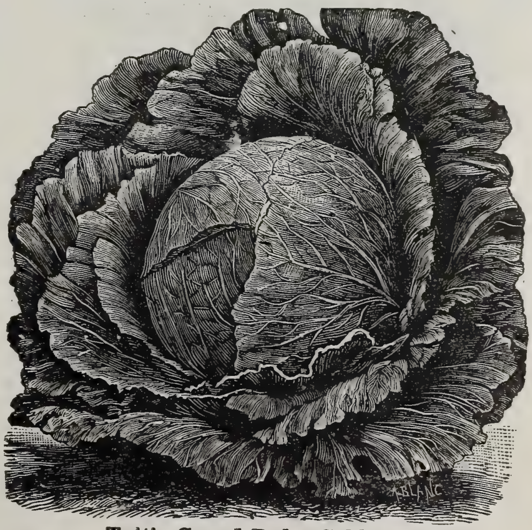
Hollander.—Identical with the Danish Ballhead, described in preceding paragraph.

Green Glazed.—This name is derived from a peculiar glossy green, which distinguishes it from other cabbages. The quality is fair, and the glazed leaves are apparently able to resist the attack of both flea-bugs and worms. It does not, however, make a good head, and should not be used for a main crop, though many growers find it very profitable as "greens." Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 70 cts.; lb., $2.75.

Perfection Drumhead Savoy.—Truckers will find in this Savoy the finest strain of that type, the heads being globular, very uniform and firm, with every leaf densely savoyed. It is of delicate flavor, almost like cauliflower, and is excellent for winter use. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Mammoth Red Rock.—The old stock of Red Dutch Cabbage is familiar to every one as the variety grown for pickling, but there are many gardeners who do not know how greatly it has been improved; in the Mammoth Red we offer a fine, solid cabbage, very richly colored, of the best quality, and good for both early and late use. For several seasons there has been an active demand for red cabbages in New York, and excellent prices have been obtained by Southern shippers. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

CULTURE.—1 ounce will produce about 2,500 plants; 8 ounces will give enough plants for an acre. For early cabbage sow the last week of September, and when the plants are large enough transplant in rows two and a half feet apart. When a supply of plants has not been secured in the fall, sow in a cold frame in December or early January, or in a gentle hot-bed the last of February, giving plenty of air at proper times in order to harden the plants.



Tait's Grand Duke Cabbage.

For a middle crop, sowings may be made in March and until middle of April; and for winter cabbage sow Flat Dutch, Drumhead, and Savoy from 15th of May to last of June; transplant in July and August, giving plenty of room, about two and a half feet apart each way. It is useless to attempt the growth of cabbage without deep and thorough plowing or spading and an abundance of rich, well-decomposed manure or suitable substitutes in the form of commercial fertilizers. Frequent hoeing and stirring of the soil are essential, especially when seasonable rains are lacking. Each time the ground is worked it should be drawn up a little more around the stem until the head begins to form, when one final, thorough cultivation should be given. Many successful gardeners grow cabbage without transplanting, sowing the seed thinly in drills or in hills and afterwards thinning to the proper distance in the row, or to one plant in the hill. Kerosene emulsion will be found excellent as a preventive of lice and similar pests.

CARDOON.

(*Cynara Carduncului.*)

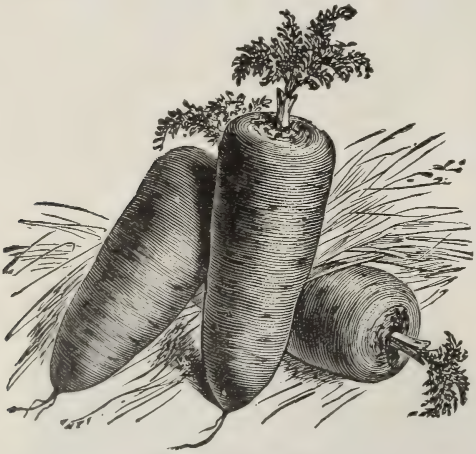
Large Solid.—The most desirable variety, as the leaves are almost free from spines; the stems, after being blanched like celery, are useful for stews, soups and salads. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., 75 cts.; lb., $2.50. Postpaid.

CULTURE.—1 ounce will produce about 3,000 plants. Sow early in spring in drills three feet apart, and thin to one foot between the plants. Blanching is best done by hilling like celery.

CARROT.

(*Daucus Carota.*)

St. Valery.—Gardeners who like the Danvers carrot are sure to be pleased with this, as it has the same fine quality and is of more attractive shape. It is about two-thirds the length of the Long Orange and is much more symmetrical, tapering sharply to a point. We have no finer carrot. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts.



Danvers Carrot.

Oxheart or Guerande.—The Guerande strain of the stump-rooted carrot is intermediate between the Half-Long and the French Horn, and is entirely distinct in its characteristics. It is a thick oval in shape, having a diameter of from three or four inches at the neck, and is rich orange in color. On hard, stiff soil carrots of the stump-rooted class do much better than larger growing varieties, and are more easily dug when mature. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Chantenay.—A fine stump-rooted variety which is universally esteemed, especially for market; like the Oxheart, it grows about six inches long and is of the best quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Early Scarlet Horn.—The earliest good variety and the best for forcing. It is nearly two weeks earlier than the Long Orange, but never grows to much size, and is recommended only for forcing under glass or cotton. The root is thick, dented on the surface, and very sweet. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Half-Long Carentan.—The skin of this red, coreless carrot is remarkably smooth and the shape perfect. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Half-Long Danvers.—Although only half-long, this orange carrot will produce as great a weight per acre as any other sort, and it is therefore useful for stock as well as for the table. The flesh is closely grained, with little core, and the shape so smoothly cylindrical that it makes a particularly attractive root for market. Owing to the shape of the root the crop is, of course, much more easily gathered than the long sorts, a point worth considering when a large acreage is concerned. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid

Rubicon.—We can see no difference between this much advertised carrot and the Chantenay, and are satisfied that it should not be recognized as in any way distinct.

Long Orange.—The standard carrot for main crop, and available for table use as well as stock feeding. It grows to a large size, and when well cultivated will usually average ten or twelve inches in length, with proportionate diameter. It has no neck, and a small top, being quite free from side rootlets at all stages of its growth, but is, of course, much harder to gather than are the half-long varieties. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Large White Belgian.—A very productive variety, which is grown exclusively for stock. Its large roots grow one-third out of the ground, the part covered being pure white. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Orange Belgian.—Like the white, used for cattle-feeding, although mild and good for table when young. Both this and the White Belgian are earnestly recommended to dairymen and other stock-raisers, who will invariably find good results from their use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

CULTURE.—1 ounce is sufficient for 125 feet of drill; 3 or 4 pounds are allowed to the acre. Carrots ought to be sown in light fertile soil, which has been heavily manured for the previous crop, as fresh manure tends to encourage side roots and irregularity of shape. Soak the seed for about twelve hours and sow in drills fifteen inches apart, taking care to have the ground deeply worked. If very early carrots are wanted, the short varieties may be sown as early as the ground can be worked, the main crop being usually put in from the middle of April to the middle of June. The late crop is put in during July and August, only the short-rooted carrots being used. Carrot seed are very slow in germinating, and should be rolled in firmly to prevent evaporation of moisture while the seeds are sprouting. The same culture given to beets will suit carrots, especial care being taken to keep weeds from getting a start.

CAULIFLOWER.

(*Brassica Oleracea Botrytis.*)

Snowball.—Of the same grade as our Thoroughbred Erfurt, and equally celebrated for purity. We recommend both selections unreservedly, but find that in different sections preference is often shown for one or the other, owing to the effects of various soils and climates. The Snowball is characterized by symmetry of head, beautiful color and shortness of stem, while it is perhaps a little earlier than any other kind. Pkt., 50 cts.; oz., $3.00; 2 ozs., $5.00; ¼ lb., $9.00; lb., $35.00. Postpaid.

Alabaster.—Early, well formed, and very uniform in heading; it is an excellent variety for family use or for market. Pkt., 50 cts.; oz., $3.00; 2 ozs., $5.00; ¼ lb., $9.00; lb., $35.00. Postpaid.

Tait's Thoroughbred Erfurt.—Our strain of this cauliflower, although offered at a moderate price, is the finest it is possible to produce, and by no means to be classed with the common stocks of Erfurt. The superiority which we claim for it is particularly shown in its extra earliness and certainty of heading, but it possesses also every quality desirable for either market or family use. For an extra early variety, the heads are quite large, although on account of a very compact habit of growth the plants may be set very closely together, fifteen thousand being a fair number to the acre. This characteristic renders it especially valuable for forcing under sash, and persons who grow it in this way can get nothing better. The stalk is so short that it is very slightly exposed, and the upright growth of the outside leaves affords a great protection to the heart. As is well known, the Southern climate rarely produces cauliflower so showy as that grown in colder sections, but in ordinarily favorable seasons there should be no difficulty in raising them from our seed to an average of from six to eight inches in width, with a good, solid depth. With proper cultivation and reasonably moist weather very few plants will fail to produce well-shaped heads of snowy whiteness, and we invite a trial of it by all Southern truckers and amateur gardeners who have come to the conclusion that they cannot make a success of growing cauliflower. Pkt., 50 cts.; oz., $3.00; 2 ozs., $5.00; ¼ lb., $9.00; lb., $35.00. Postpaid.

Large Algiers.—Market gardeners in the South have had especial success with this excellent late cauliflower, its vigorous habit of growth naturally helping it through unfavorable weather. The leaves, which have a bluish tint, are very large and shelter admirably the handsome, solid head. Pkt., 10 cts.; 1 oz., 75 cts.; 2 ozs., $1.25; ¼ lb., $2.00; lb., $8.00.

Veitch's Autumn Giant.—This fine English introduction is a remarkably healthy and vigorous variety, enduring heat and drought better than any other late cauliflower except the Algiers. The heads are well proportioned, beautifully white, firm, and in great demand for canning and pickling as well as for cooking. Pkt., 10 cts.; oz., 60 cts.; 2 ozs., $1.00; ¼ lb., $1.75; lb., $6.00. Postpaid.

CULTURE.—1 ounce will produce about 1,500 plants. Sow the last of September or the beginning of October in a carefully-prepared bed, rolling or treading the surface if the weather be dry and transplant into cold frames for protection during the winter; or the seed may be sown in a gentle hot-bed in November, transplanted into another frame, and set in the field early in April; the frames must be kept free from slugs, and if they appear the soil and plants should receive a light sprinkling of lime. For a late crop sow from the fifteenth of April to the first of July, transplanting in the same way as winter cabbage, and giving, if possible, rich, moist bottom land. The beds must be well weeded, and too much attention cannot be given to watering in dry seasons, as the leaves will droop and the plant suffer seriously if this is neglected. The heads are blanched by drawing the leaves together and tying closely with raffia or strips of matting. They should always be cut before the "curd" begins to split and open into branches.

CELERIAC.

Turnip Rooted.—This is a species of celery which is grown for its roots; these, when properly prepared, are really delicious, and are especially useful for flavoring soups, stews, etc. This vegetable has been quite neglectd by Southern gardeners, but we can assure our readers it needs only an introduction to win universal favor. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

CULTURE.—1 ounce will produce about 3,500 plants. Cultivation is the same as for celery, except that no trenching or hilling is required. The size and quality of the roots depend upon the cultivation, and the ground should be frequently worked until they are well grown.

CELERY

(*Apium Graveolens.*)

Golden Self-Blanching.—Like the well-known White Plume celery, this variety does not require as much labor as is necessary for the blanching of ordinary kinds, and it is very beautiful when matured, the heart being large, solid and of a rich golden color. In quality it is the equal of any, and especial attention is called to the fact that it keeps much better than the White Plume. We have an exceedingly fine strain, and solicit a trial of it from all who make a specialty of celery growing, as we believe they will find it superior to any other. Cheap seed of this variety will be found untrue to type in every case. Pkt., 5 and 10 cts.; oz., 40 cts.; 2 ozs., 75 cts.; 4 oz., $1.25; ¼ lb., $2.00; lb., $8.00. Postpaid.

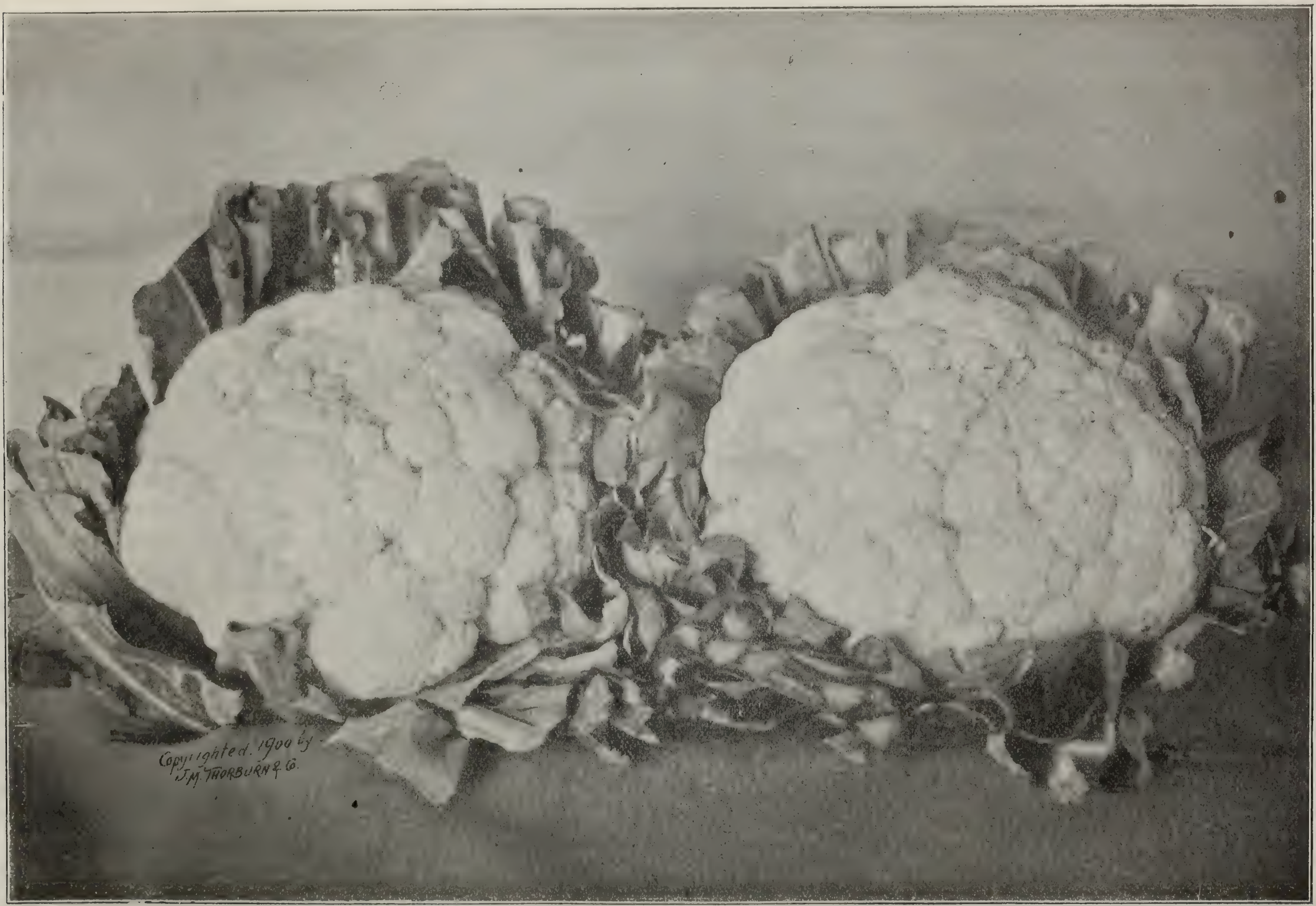
Fin De Siecle.—A highly improved strain of the large Schumacher celery; it is remarkably crisp and solid, and can be kept very late. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $2.50. Postpaid.

Perle Le Grand.—This is considered excellent for early use, as it gets flavor and color very quickly. The heart is golden yellow, and the weight of the stalks makes it desirable for market. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $2.50. Postpaid.

Crawford's Half Dwarf.—Of the older varieties we regard this as the most satisfactory for Southern cultivation. It grows to a fair length, is a good keeper and of rich, nutty flavor, but the Giant Pascal is rapidly taking its place in both private and market gardens. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

Incomparable Dwarf Red.—The texture of the stalk is rather coarse, but a brilliant rose color renders it very attractive when mixed with the white. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $2.50. Postpaid.

Giant Pascal.—A green-leaved selection from the Golden Self-Blanching, which is especially adapted to Southern cultivation. The stalks are very large and thick, and yet rarely have any of the bitterness so often found in extra large kinds, as it blanches easily and quickly to a golden yellow, and is exceedingly attractive in appearance, as well as a good keeper. It is very valuable to market gardeners, and we do not hesitate to offer the Pascal and Golden Self-Blanching as the two finest varieties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Tait's Thoroughbred Erfurt Cauliflower.

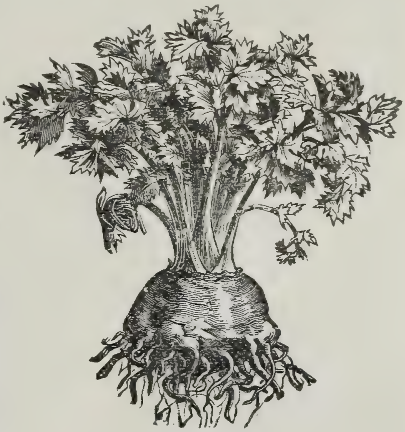
for Southern use. Pkt., 5 and 10 cts.; oz., 25 cts.; ¼ lb., 75 cts.; lb., $2.50. Postpaid.

White Plume.—Those who use celery before freezing weather will find the White Plume very satisfactory, as it may be blanched without the usual hilling process, the inner stalks and leaves being naturally white; all that is necessary is to gather the stalks together and tie them loosely with anything which will not cut. Its appearance is handsome and the flavor excellent, very few of the stalks being hollow, but it must not be relied upon for winter use. Pkt., 5 and 10 cts.; oz., 30 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

New Pink Plume.—This novelty resembles the White Plume in every respect except in color and its superior keeping qualities. It is very attractive, and we think it will become popular in family gardens on account of its decorative value. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Soup or Flavoring Celery (Old Seed).—As most housekeepers know, celery seeds are extremely useful for flavoring soups, pickles, salads, etc. Old seeds are as good for these purposes as new ones, and may be had very cheaply. Pkt., 5 cts.; lb., 40 cts.; by mail or express, 50 cts.

CULTURE.—1 ounce will produce 4,000 plants. The cultivation of celery in a hot climate is attended with some difficulty, but while Southern celery is rarely so large as that grown in colder sections, it is not surpassed by any in firmness of grain and delicacy of flavor. Sow early in spring in a moist place, and cover them very lightly, rolling or pressing the surface firmly after sowing to facilitate germination. If the seed bed is very finely pulverized, the seeds may be simply scattered over the surface and then pressed into the soil with the hand or back of spade, the whole bed being then covered with a bag until germination has been perfected. Our celery seed will never fail to grow when handled in that way. When the plants are four or five inches high, transplant into trenches four feet apart, leaving six to eight inches between them. For the long-stalked varieties, dig the trenches a foot deep and put four or five inches of thoroughly rotten manure on the bottom, covering that again with three inches of good soil. For the Dwarf and Half-Dwarf kinds the trenches may be only nine inches deep, and a little closer together. As the plants grow, draw the earth up gradually to keep the leaf-stalks together and water freely in dry weather. Finish hilling up in the fall, to blanch for use, but always avoid working the ground when it or the plants are wet. In many sections the blanching is now done by means of boards laid against the rows.


Celeriac.

CHERVIL.

(*Scandix Cerefolium.*)

Curled.—The leaves of the Curled Chervil are adapted to most of the uses made of parsley, such as flavoring soups and stews or garnishing dishes. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

CULTURE.—1 ounce is sufficient for 100 feet of drill. Sow early in the spring in shallow drills, and cultivate in general as advised for parsley. It may be transplanted if desired.

CHICORY.

(*Chicorium.*)

Witloof.—In France and Germany this is a standard vegetable, and, when properly grown, is certainly one of the most delicious of all salads; in recent years a considerable quantity has been produced in some of our eastern market gardens; finding ready sale in the large cities under the name of French Endive. The seed is sown in early spring, the young plants being set out in rows about three feet apart, leaving six inches between them. To get the best results, the stalks must be blanched like celery, banking with earth being the usual method. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

Large Rooted.—The roots of this variety when dried, roasted and ground are utilized as a substitute for coffee, and are often mixed with it to produce a certain peculiar flavor. Pkt., 5 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.50. Postpaid.

CULTURE.—Chicory is very easily grown in any light, rich loam. Sow in May or June in drills eighteen inches apart, and when the plants are large enough thin to six inches in the row; hoe frequently. The roots, after being dug in the fall, are sliced and dried.

CHIVES.

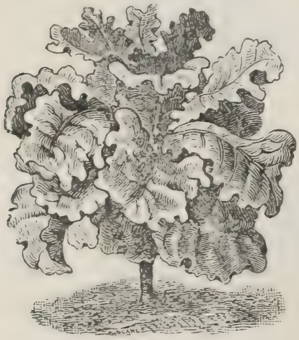
(*Allium Schoenoprasum.*)

In the old-time complete gardens, a little space was always left to chives, and there are still many people who are aware that nothing else imparts so delicate an onion flavor. Chives are perennial plants, perfectly hardy and especially valuable in the market because they are ready for use early in the spring. Only the leaves are used, these being cut as freely as desired, since fresh ones appear quickly after every cutting. Every three or four years the bed may be taken up and the roots divided before resetting. Roots, 15 cts. per bunch; 25 cts. per bunch by mail or express.

COLLARDS.

(*Brassica Oleracea Vars.*)

North Carolina Short Stem.—The collard is of great value along the South Atlantic Coast, as it will live, flourish, and yield a bountiful return with even the most careless cultivation, and in places where it would be almost impossible to raise cabbage heads. Though quite coarse in flavor until touched by frost, it then becomes peculiarly sweet and tender, and there are few gardens in the Carolinas and Georgia which do not allow generous space for the Collard. In this section, local markets absorb immense quantities of Collards, and the crop is usually quite profitable. We are glad to be able to offer the genuine North Carolina Short Stem, which is a great improvement upon the old type of green collard. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 25 cts.; lb., $1. Postpaid.



Collards.

White Cabbage.—This popular Collard forms a good head, and is therefore more attractive in appearance as well as of finer quality than the old Southern Collard in general use. We recommend it strongly to all who are fond of "greens," but advise its use in connection with the N. C. Short Stem, the latter being better to carry through the winter. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.50. Postpaid.

CULTURE.—1 ounce will produce about 2,500 plants. Sow in spring and summer as directed for cabbage, either in beds to be transplanted when large enough or in rows where the plants are to stand. Three feet each way ought to be given the plants, as they make much foliage, especially the Southern Collard.

CORN

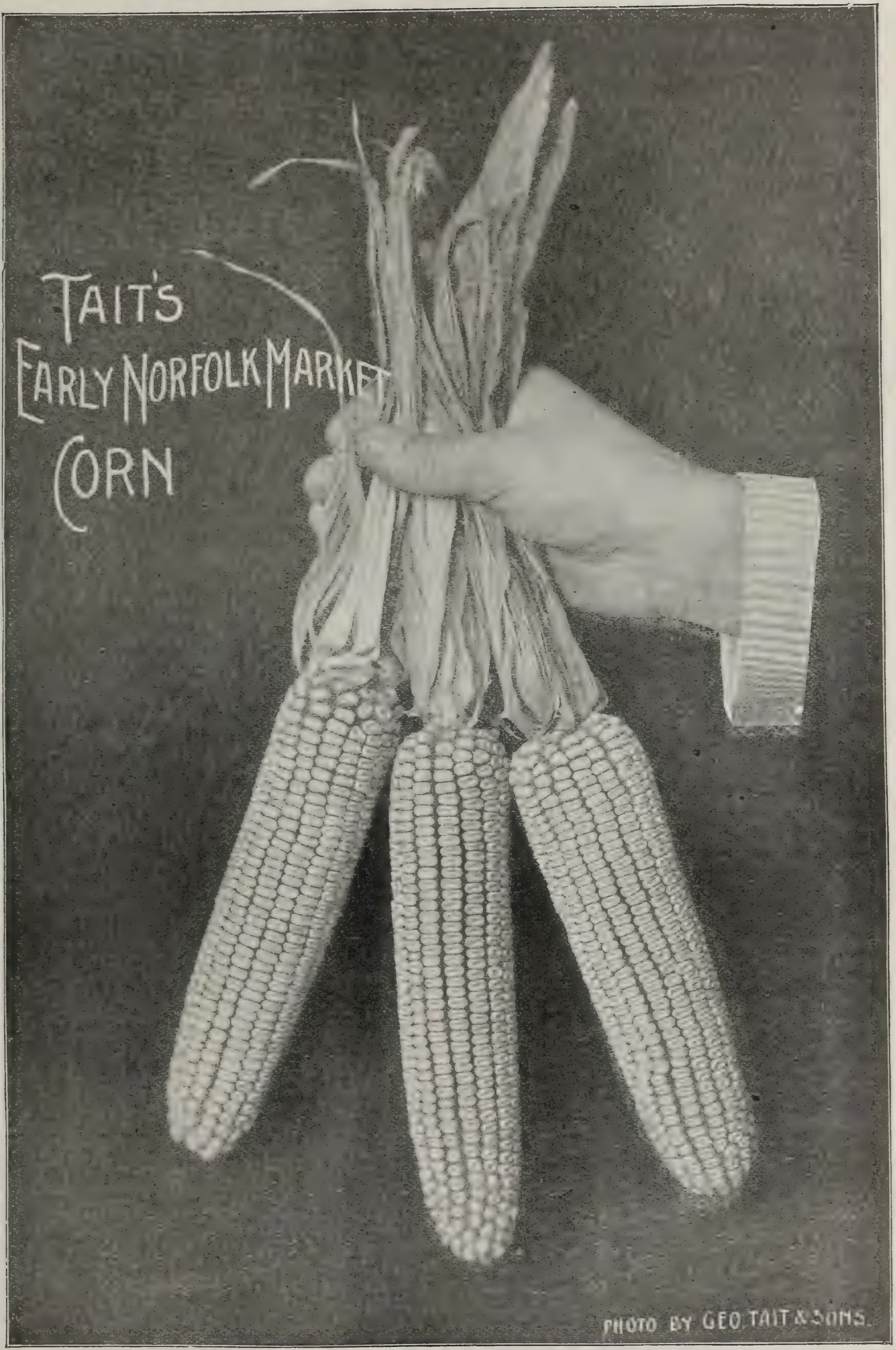
THE BEST KINDS FOR TABLE USE.

(*Zea Mays.*)

15 cts. per qt. must be added to the price of all corn when ordered to be sent by mail or prepaid express.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

N. B.—Seed corn being liable to heat when left in bulk, we strongly advise that it be spread on a well-ventilated floor until wanted for planting.


TAIT'S
EARLY NORFOLK MARKET
CORN
PHOTO BY GEO. TAIT & SONS.

Now the Standard Market Corn Throughout the South.

EXTRA EARLY.

Extra Early Adams.—A well known stock, which is largely grown by Southern shippers because it is the earliest corn in cultivation. The ears, which although very small and of indifferent quality, can usually be cut about six weeks after the date of planting unless the weather is very cold, and thus bring very high prices before better corn is to be had. A crop of this corn cannot be made upon land which is not strong, and it is customary with the Virginia and Carolina growers to plant it in their richest soil and use guano liberally in addition. As it cannot compete with larger corns, it must be forced for the first market. Pt., 10 cts.; qt., 15 cts.; 2 qts., 25 cts.; 4 qts., 40 cents; pk., 65 cts.; bush., $2.50.

Premo Sugar.—Being practically as hardy as the E. E. Adams, of better quality and with much larger ears, this should prove valuable to our Southern customers who grow corn for shipment. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Metropolitan Sugar.—Under proper cultivation, the ears of this extra early are upwards of eight inches in length and have not less than ten rows, the grains being unusually deep. The cob is white, and the ear tapers so little that the well-rounded point is nearly as thick as the bottom. The flavor is as good as any except perhaps the Country Gentleman, it remains a long time in the milky state, and is said to be entirely free from "smut." Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Kendal's Giant Sugar.—Next to the Metropolitan, we prefer this to any of its class, as its quality is excellent and the ears are seldom shorter than seven inches; our sales of this corn have increased steadily since its introduction, showing that it must have merit. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Golden Bantam Sugar.—We think this new yellow sugar corn will become a general favorite when it has been more widely introduced, for it has much to recommend it, especially for home use. The ear is not large, but in quality it is the equal of any, and we would call particular attention to its sweetness even when past the milky stage; up to the time the grains become actually hard, it retains its delicious flavor—a peculiarity which makes it very desirable for Southern sections where the hot sun soon ripens corn. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 70 cts.; pk., $1.25; bush., $5.00.

Extra Early Cory Sugar.—For many years this old variety was almost the only sugar corn used for first crop, but it is going out of cultivation on account of the introduction of superior sorts practically as early; the ears are generally five or six inches long, and not very well filled. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

EARLY.

Tait's Norfolk Market.—In three years our wonderful and now famous Norfolk Market Corn practically drove Adam's Early out of cultivation, and may be said to have revolutionized the growing of early corn, since one is now perfectly safe in handling that crop, whereas it was formerly one of the most speculative. If unsalable in the green state, the old kinds were worthless, but the Norfolk Market is valuable when matured. Unlike the early varieties which have heretofore been considered standard, it is a really handsome corn, and valuable aside from its availability for "roasting ears," the ears attaining an average length of over eight inches, with about sixteen rows to the ear. As will be seen from our photograph, the rows are beautifully regular, and the cob is covered to the very tip. When in a green state the grains are very plump and milky, with far better taste than is possessed by either the Extra Early Adams or Adams Early, and by many people it is even preferred to the sugar varieties. Letters received from points all over the country show that it is popular in all markets, for consumers soon discover that its quality accords fully with its prepossessing appearance. We believe this corn supplies one of the proverbial "long-felt wants," there having been no shipping corn up to the time of its introduction which really filled the gap between the little extra early varieties and the later sorts. Tait's Norfolk Market Corn is sold in sealed bags, and none should be accepted without our well known seal. The necessity of this warning will be evident when we say that Blount's Prolific and various other inferior kinds are being sold as Norfolk Market by some of our competitors who are not over-scrupulous in their methods. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts.; 4 qts., 45 cts.; pk., 75 cts.; bush., $3.00.

Tait's Early.—A shade later than Tait's Norfolk Market, this beautiful new white corn is longer, larger and more productive, and has promptly established its extraordinary value not only for "roasting ears," but for field use. It is a vigorous, rapid grower, averaging eight feet in good soil, and so far has shown no sign whatever of any kind of blight, being evidently of a very robust constitution. The ears usually have about fourteen rows, sometimes running as high as eighteen, and the grain will be found much thicker and heavier than that of most varieties. For use as a market green corn, it will undoubtedly prove profitable on account of its showy attractiveness, but we cannot claim for it the unique beauty of our Norfolk Market, whose dainty, pearly grain gives it a position all its own. It often happens that some disaster to the regular corn crop necessitates replanting with some very early kind, and for such purpose we are sure this new White Dent is far superior to any ever in cultivation, as its fine ears will mature perfectly in less than ninety days, while a large proportion of the stalks produce two ears. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts.; 4 qts., 45 cts.; pk., 75 cts.; bush., $3.00.

Cosmopolitan Sugar.—Everyone has been much pleased with this new variety, which has been found excellent for sowing at intervals through the season as well as for early "roasting ears." It has a really good ear, eight or nine inches long, and in table quality ranks with the choicest. The grain is, of course, not so deep as that of later varieties, but the cob is usually completely covered to the very tip, and the rows lie very close together. We recommend it for family use rather than for market. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Adams' Early.—Eight or ten days later than the Extra Early, but much larger, and the leading early corn up to the introduction of Tait's Norfolk Market. It is no longer a paying crop, and we caution our customers against the mistake of attempting to sell it in competition with corns larger, handsomer, better and more productive. Pt., 10 cts.; qt., 15 cts.; 2 qts., 25 cts.; 4 qts., 40 cts.; pk., 65 cts.; bush., $2.50.

Thoroughbred White Flint.—We have a selection of the White Flint which is superior to the common stock, being only eight or ten days later than Adams' Early, and producing showy ears a foot or more long. In really rich soil it has an average of three ears to the stalk, and will occasionally have twice that number, but we do not recommend it for market now that our Norfolk Market and Tait's Early are available. It makes hominy of the finest quality. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts.; 4 qts., 40 cts.; pk., 65 cts.; bush., $2.50.

MEDIUM.

(All Sugar Corns.)

White Evergreen.—The universal reputation of Stowell's Evergreen Sugar Corn will ensure a welcome for this greatly-improved strain, the cob and grain of which are both pure white; all the sweetness and tenderness characteristic of the old stock have been retained, and the ears are remarkable not only for their size, but for uniformity as well, few under-sized ears being produced. Fine as it will, of course, be for home gardens and general market purposes, it would seem to be the very ideal for canning, and we anticipate a special value for that purpose. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

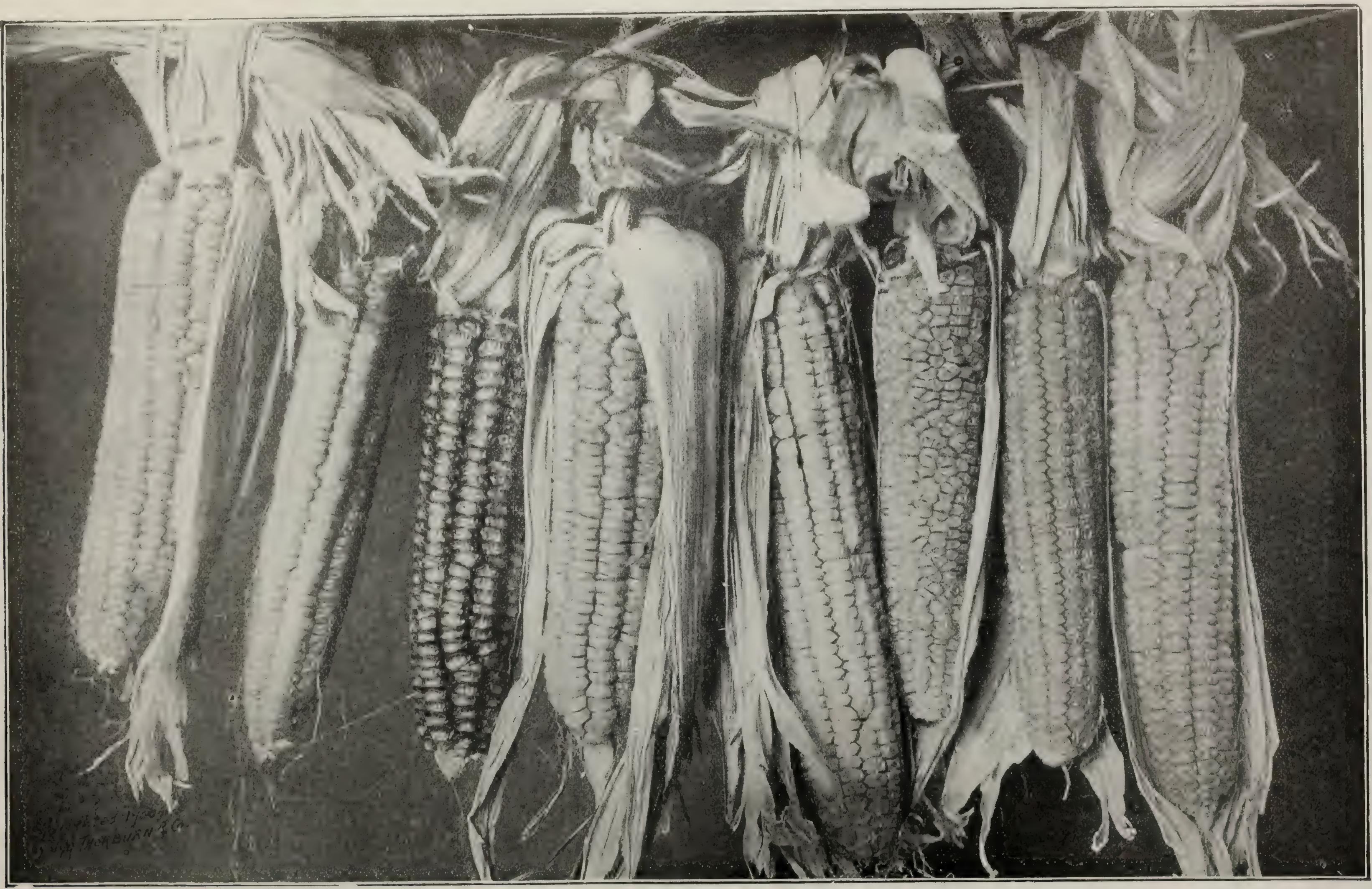
Triumph.—A sugar variety which has long, white ears of sweet and delicate flavor; being midway between the second-early and the late corns, and remarkably productive, it is one of the best kinds to raise for general crop. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Eight Rowed.—An excellent sugar corn for main crop, early and productive, but less used than the newer varieties. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

None-Such.—In appearance this is unlike any other sugar corn, both stalks and foliage being tinted with a peculiar shade of pink. It is of extra strong growth, a heavy yielder and perfectly true to its type. The ear is above the medium size, has twelve to fourteen rows to the cob, and is of fine quality. Market and family gardeners will find it very desirable. Pt., 15 cts., qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Squantum or Potter's Excelsior.—This standard old variety still ranks high among intermediate sugar corns, and in some respects is really unsurpassed in its class. The ear is long, the cob filled to its utmost capacity—unlike most of the larger kinds of sugar corn—and the quality is excellent. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Stowell's Evergreen.—For the main crop this was long considered the most valuable variety of sugar corn, as it remains green for a long time, and is usually freer from worms in the ear than most sorts are in the South. The grain is deep and exceptionally well flavored, but the introduction of White Evergreen has put it in second place. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.



Triumph. Eight-Rowed. Cory. Egyptian. Hickok Improved. **Ne Plus Ultra.** None-Such. Kendall's Giant.

Some Choice Sugar-Corns.

Hickox Improved.—A valuable sugar corn for both market and garden, with handsome ears, richly flavored, and almost white. It is of medium earliness and excellent for canning purposes. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

LATE.

(*All Sugar Corns.*)

Country Gentleman.—All who have grown the Country Gentleman Corn in this section agree in pronouncing it one of the very best for the South, where so few sugar varieties succeed. It is of particularly fine flavor, very milky and tender and has an unusually small cob. The ears average eight inches or more in length, and a stalk will sometimes produce as many as four full-sized ears. We note that any gardener who once tries the Country Gentleman is sure to come to us for it again the following season, but it must not be planted for early use, being of slow growth. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Ne Plus Ultra (Shoe Peg).—Wherever the Country Gentleman is not known this is a favorite on account of its productiveness and sweetness. The kernels are oddly shaped—suggesting the name of the Shoe Peg—and are placed irregularly upon the cob. The Country Gentleman was selected from this stock. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Egyptian.—This late variety is very desirable in every respect, being large, remarkably uniform, and deliciously flavored. On account of its size and productiveness it is popular with those who grow for the canners. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Mammoth.—The largest sugar corn which we have, and strongly recommended on account of size, quality and productiveness. It is very late, but will outsell any other kind as soon as it makes its appearance in the market. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Black Mexican.—The ears of this corn are black when the grains are matured, and they should, therefore, be cut when young to avoid a dark, unattractive appearance when served on the table. It is very sweet, and has won great favor in this part of the country, being preferred by many gardeners to any other sort, although it is perhaps less desirable on the whole than Country Gentleman. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 4 qts., 60 cts.; pk., $1.00; bush., $4.00.

Pop Corn.—See below.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

NOTE.—1 quart of corn will plant about 200 hills; 6 quarts of field corn are required to the acre, and from 8 to 10 quarts of sweet corn. As the sugar corns are very sensitive to cold, damp weather, they should not be planted until the ground has become thoroughly warm. Make the hills three feet apart each way, and put five or six kernels in a hill, thinning afterwards to two or three plants. If many side-shoots appear, break them off and keep the soil well hoed up around the stems. The small extra early varieties may be planted as closely as two feet apart if the ground has been heavily fertilized. In shipping roasting ears, care must be exercised to avoid using too large a package, as it heats very easily. Ventilated baskets or crates holding a bushel make the best package.

N. B.—Seed corn being liable to heat when left in bulk, we strongly advise spreading it on a well-ventilated floor until wanted for planting.

POP-CORN.

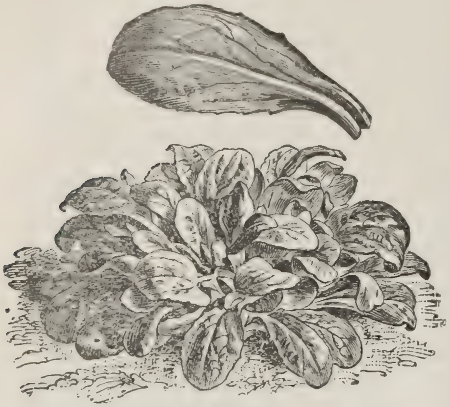
(*Zea Everta.*)

Quotations per 100 pounds, per 1,000 pounds, and per 10,000 pounds will be gladly furnished at any time. All quotations subject to change. We never handle pop-corn on the ear.

10 cts. lb., must be added to this price of all pop-corn ordered to be sent by mail or prepaid express.

White Rice.—This variety is regarded as the best pop-corn for commercial use, as it yields more than any other, and is all that could be desired for popping. The fodder makes good green food, and it is sometimes planted exclusively for that purpose. We can supply this kind in the largest quantities, and will have pleasure in quoting prices on carload lots. Lb., 10 cts.; 10 lbs., 80 cts.; 25 lbs., $1.50; 100 lbs., $5.50 F. O. B. Norfolk.

Ruby.—There is little, if any, difference between this and the ordinary White Rice except as to color, and even this distinction disappears after popping. The ears are very beautiful, the ruby-colored grains being very clear and brilliant. Lb., 10 cts.; 10 lbs., 80 cts.; 25 lbs., $1.50; 100 lbs., $5.50 F. O. B. Norfolk.



Corn Salad.

Queen's Golden.—Bright yellow in its natural state, this pops to snowy white and is of the best quality. The ears are very large for pop-corn and are really quite decorative. Lb., 15 cts.; 10 lbs., $1.00; 25 lbs., $2.00; 100 lbs., $7.00 F. O. B. Norfolk.

Silver Lace.—This is excellent for popping, having smooth, pure-white grains, and is also valuable for fodder, as each kernel usually makes several stalks with abundant foliage. Lb., 10 cts.; 10 lbs., 80 cts.; 25 lbs., $1.50; 100 lbs., $5.50.

White Pearl.—This beautiful round grain, from which the name of Pearl is derived, makes this a much more easily shelled variety, and for small growers it will be found excellent. Lb., 10 cts.; 10 lbs., 80 cts.; 25 lbs., $1.50; 100 lbs., $6.00 F. O. B. Norfolk.

FIELD CORN.

We grow many kinds of Field Corn, all being very carefully bred. They are listed and described under the head of Field Seeds, and we particularly invite attention to that section of the catalogue.

CORN SALAD OR FETTICUS.

(*Valeriancela Olitoria.*)

Large Seeded.—A quick-growing salad, which should be in every garden. In the South it is perfectly hardy, growing vigorously during any except freezing weather, and we cannot understand why it has not become more popular. Properly served with a well-made dressing, it is far superior in flavor to the salads in general use. Of the several varieties this has the largest and thickest leaves, and is generally preferred. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 50 cts. Postpaid.

CULTURE.—1 ounce will sow 20 square feet; 5 pounds will sow an acre. If wanted for winter and early spring salad, the seed should be sown in shallow drills about the last of September or the first of October, giving in general the same treatment as spinach. If sown early in the spring it will be ready to cut in about two months, but it is much better flavored in cold weather. Manure the ground well before sowing, and keep down the weeds and grass.

CRESS.

(*Lepidium Sativum.*)

Curled or Pepper Grass.—This is the best variety, and is very much liked as a small salad on account of a certain peculiar piquancy of flavor. It may also be used for garnishing. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Water-Cress.—This deliciously piquant salad is universally esteemed, and would be more generally known but for the common idea that it will succeed only in a stream of water. It does best in such a situation, but may be grown in any really moist soil, and does very well, indeed, when sown in a damp hot-bed if not allowed to get too warm. Pkt., 10 cts.; oz., 40 cts.; 2 ozs., 60 cts.; ¼ lb., $1.00; lb., $4.00. Postpaid.

CULTURE.—1 ounce will sow 100 feet of drill. As cress soon runs to seed and then becomes useless, it is well to sow at intervals of two or three weeks in drills eight inches apart. To secure the best germination of the seed, cover very lightly with fine earth and press firmly with the back of the hand or spade.

CUCUMBER

THOROUGHBRED FORCING STRAINS.

(*Cucumis Sativus.*)

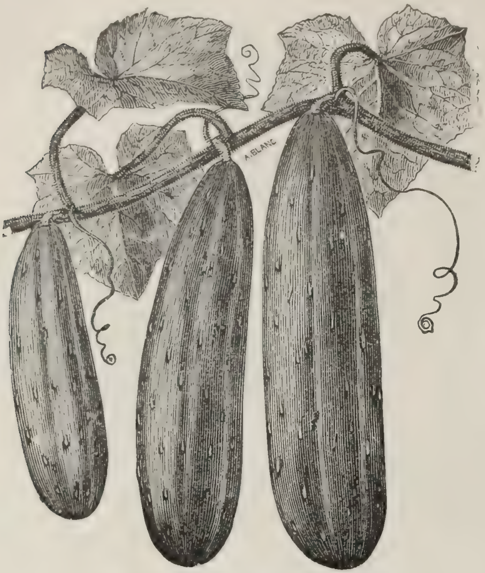
Tait's Model Forcing.—In symmetry, productiveness, and uniformity of size, this now famous strain of forcing cucumber is easily superior to every other in cultivation, and we believe it is also the least affected by extremes of heat and cold. The vine is of extraordinary hardiness, resisting disease and unfavorable weather, and we wish to call especial attention to its recuperative power, vines apparently dead from drought and burning suns reviving after conditions improve and then setting a fine crop of salable fruit; this is one of the most valuable characteristics any cucumber could have, but to that good quality the Model adds another equally important: it is apparently absolutely free from sunburn, being, as we believe, the only one of which this may be said. The fruit is fairly long, averaging nine inches, and its beautiful proportions—well shown in our photograph—originally suggested its name of "The Model Cucumber." Experienced growers will know how to appreciate its habit of setting the first cucumbers so closely around the hill that they are often really piled together. Under proper cultivation, the yield is far beyond that of any other variety, in proof of which we may mention that more than a half-barrel basket of selected fruit has often been picked from a single vine. The color is a luxuriant green, so permanent that the fruit must be very ripe indeed to show any yellow, and it is always well set with spines. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid. Per 100 lbs. on application.

Tait's Climax Forcing.—This selection from the well-known Forcing Arlington White Spine is distinguished from the older stock by a richer, darker green and superiority as to earliness, not even our splendid Model Forcing being of more rapid growth. On good soil it is so very deep in color as to appear almost black, and since the color of a cucumber is such a factor in its market value, there are many who would esteem it highly for this point alone, aside from its remarkable earliness. The shape is good, very little fruit showing any tendency to neck, and no cucumber could be more firm, but it is less productive than the Model—beside which famous stock all other extra early kinds seem shy bearers. After thorough field tests, we offer it as the best-colored cucumber ever originated, and all gardeners who put that quality first will find in it their ideal. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid. Per 100 lbs. on application.

Forcing Arlington.—This is a forcing strain of the well-known Arlington White Spine, developed by long selection, and now one of the three great shipping cucumbers of the South. Inferior to the Model in symmetry, vitality and productiveness, it is possibly a shade longer, and can easily claim third place among forcing cucumbers. Almost all catalogues list this variety, but it should not be supposed that the same stock is offered by all, many of these so-called "Forcing Arlingtons" being destitute of every quality characteristic of the genuine strain. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid. Per 100 lbs. on application.

Challenge.—The attention of cucumber growers is called to a new and quite distinct early variety, the value of which we think will soon be universally acknowledged, in spite of one rather serious fault. It is fully two inches longer than the typical white spine, and the color is good, holding without yellowing until maturity, when the green quickly changes to white. Being very brittle and of excellent flavor, it ranks with the best table varieties, and has a peculiar advantage in its tiny, sparsely set seeds, no other cucumbers being so nearly solid flesh. The principal defect is a lack of symmetry, and when breeding has improved it in this respect, it will be one of the best cucumbers in cultivation, although not very productive as compared with some of the shorter kinds. Wherever an extra long cucumber is wanted, this will prove especially satisfactory, but it cannot as yet compete with Tait's Model Forcing—a cucumber absolutely perfect in its proportions. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 35 cts.; lb., $1.00. Postpaid. Per 100 lbs. on application.

Japanese Climbing.—Many family gardens are necessarily so small that space cannot be spared for vegetables which run over the ground, and gardeners who have been cut off from growing cucumbers for this reason will welcome this introduction from Japan. It is entirely distinct from all other kinds, being a vigorous climber, with such abundant foliage that it may be used for planting on trellises as a screen. The fruit is cynlindrical in shape, nine or ten inches long, and of first-class quality, being good for table use as well as for pickling. Any fence or trellis with proper exposure will answer for support, and we are not surprised the climbing cucumber has become very popular, especially since the bearing season is from early summer until frost. Many persons imagine this to be a curiosity rather than a useful variety, but a trial will convince them how little we over-rate it. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 35 cts.; ¼ lb., 50 cts.; lb., $1.50. Postpaid.



Japanese Climbing Cucumber.

Arlington.—A selection from the White Spine, most used by market gardeners in the Eastern States. It must not be confounded with the Forcing Arlington, to which it is decidedly inferior, especially as regards earliness. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Cool and Crisp.—This agreeably suggestive name has been given to a cucumber which is of great value in the family garden, as it is extra early, well colored, a continuous bearer, and equally good for slicing and pickling. The fruit is rather slender in proportion to its length, and in the market would be discriminated against for this reason, but it is unusually crisp, and few cucumbers are so prolific. Although not handsome enough to merit recommendation as a market variety, it will be found excellent for the use mentioned. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Early Cyclone.—A small extra early cucumber, much like the old Russian in shape and size. The vine is remarkably productive, but the fruit is too small and the quality only fair. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Cumberland.—This new pickling cucumber is now considered superior to all of the older varieties grown for that purpose, as it is of really ideal shape and quality. It is an unusually prolific vine, and the fruit is distinguished by innumerable tiny spines set almost as closely as hairs could be. The color is excellent, and in brittleness the flesh surpasses most of the standard pickling cucumbers. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 20 cts.; ¼ lb., 30 cts.; lb., $1.00. Postpaid.

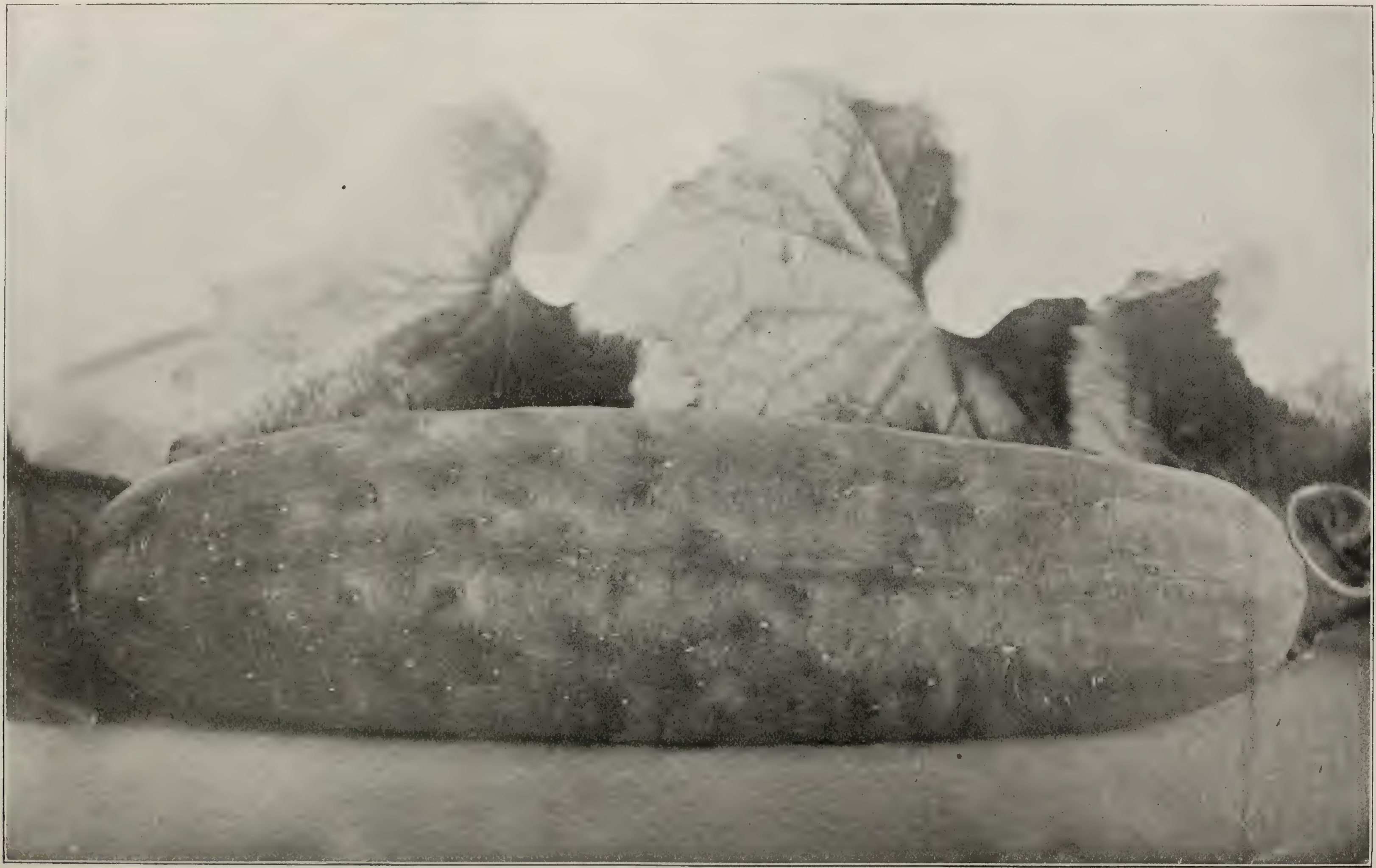
Ever-Bearing.—Next to the Cumberland—and by many ranked equal to it—the best cucumber for pickling is this new variety, which has been very appropriately called Ever-bearing. It is amazingly prolific, as the vine retains its vigor throughout the season, bearing steadily so long as the fruit is picked. While extra early, it cannot be recommended for any purpose except pickling, the size being too small for competition with such splendid cucumbers as Model, Climax, and Forcing' Arlington. For pickling, however, the short, thick fruit, only four inches long when mature, is just what is wanted, and its deep green color is an additional recommendation. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 20 cts.; ¼ lb., 30 cts.; lb., $1.00. Postpaid.

Turkey Long Green.—For those who prefer slender cucumbers this is the best to be had, as the fruit is nearly twice as long as the old Long Green and the quality first-class. It is not very productive, however. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

London Long Green.—An improvement upon the old Long Green, very superior in shape, length and color. It is firm-fleshed and crisp with few seeds, and makes good pickles. While fairly early, it is not much used in the South as a table cucumber, our fine forcing varieties being preferable in every way. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Nichol's Medium Green.—Of fair length, smooth and straight. The fruit is dark green and good for pickling as well for slicing. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

West India Gherkin.—This well-known variety, which is not really a cucumber at all, is useless except for pickles; for this purpose, however, it is a general favorite,



Tait's Model Forcing Cucumber—The ideal white spined Cucumber.

Photograph of a Cucumber grown by Messrs.
Y. Old & Bro., Portsmouth, Va.

and every one is familiar with its oblong, spiny fruit. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.00. Postpaid.

CULTURE.—1 ounce is sufficient for 60 hills; 2 to 6 pounds are planted to the acre (in hills). To obtain early cucumbers plant the seed in quart baskets, pots, boxes or on inverted pieces of sod six or eight inches square and place in a hot-bed, so that by the time the ground becomes warm enough for cucumbers the plants may be well started. Transplant into hills previously prepared for them by enriching the soil, and if convenient give protection on cold nights. Many gardeners set them between rows of peas for the sake of the shelter afforded. For main crop plant the seed in the open ground as soon as danger of frost is past in hills six feet apart, putting about a dozen seeds to the hill. The young plants are often attacked by insects, and should not be thinned out until they are large enough to be safe. Leave about four plants to the hill, and gather the cucumbers as they are produced, whether wanted or not, as the vine will otherwise cease to bear. For pickles, plant the kinds recommended for pickling at any favorable time about the middle of summer. As cucumbers are now very liable to a certain disease known as "Cucumber Blight," all large growers should keep their crops sprayed with Bordeaux Mixture.

ENGLISH FORCING CUCUMBERS.

Telegraph.—A famous old variety, which is generally preferred by experienced growers on account of its great length, perfect shape, and productiveness. Pkt., 25 cts. Postpaid.

Duke of Edinburgh.—A smooth, symmetrical cucumber, much liked by the English. It is very large and well colored. Pkt., 25 cts. Postpaid.

CULTURE.—These varieties are grown only under glass, usually in houses arranged for forcing vegetables. Plant the seed in November or December, putting them in three-inch pots and using soil as rich and loamy as can be had. Use only the strong plants, and set them out carefully when well started. Artificial fertilization is necessary, as insects are not able to perform that service as they do with outdoor blossoms. A packet contains about ten seeds.

DANDELION.

(*Taraxicum Dens-Leonis.*)

Cabbage.—This greatly improved dandelion is now the favorite with French gardeners, and there is no reason why it should not prove a profitable crop here, as the Eastern markets are taking more dandelion every season. The thick, fleshy leaves form a head somewhat like that of the cabbage collard, and are of specially good flavor. Pkt., 25 cts.; oz., 75 cts.; 2 ozs., $1.25; ¼ lb., $2.50; lb., $10.00. Postpaid.

Improved Broad Leaved.—A fine variety, which produces leaves twice as large as the ordinary kind. Pkt., 5 and 10 cts.; oz., 40 cts.; 2 ozs., 75 cts.; ¼ lb., $1.25; lb., $4.50. Postpaid.

Extra Early Broad Leaved.—The most desirable for early use. Pkt., 5 and 10 cts.; oz., 40 cts.; ¼ lb., $1.25; lb., $4.50. Postpaid.

Giant Erect.—A fine, vigorous dandelion, which we think will prove valuable for shipping to Northern markets. Pkt., 5 and 10 cts.; oz., 40 cts.; 2 ozs., 75 cts.; ¼ lb., $1.25; lb., $5.00. Postpaid.

CULTURE.—1 ounce is sufficient for 100 feet of drill. Although many persons will be rather incredulous, the cultivated dandelion is one of the most wholesome and agreeable of salads. While the flavor may seem odd at first, the taste for it is readily acquired, and in some parts of the country its market value is as high as that of any other similar plant. It is perennial, and can be cut very early in the spring, as the leaves are among the first to appear. Sow the seed either in spring or in summer, making the drills about eighteen inches apart and half an inch deep. Hoe well throughout the growing season, and do not attempt to cut at all until the following spring. If the leaves are blanched by being shaded with boards, etc., they will be much less bitter than if used in the natural state. The flavor of the roots after drying and roasting is said to somewhat resemble that of coffee.

EGG PLANT.

(*Solanum Melongena.*)

Tait's Purple Perfection.—This superb strain has long been recognized by Southern market gardeners as the finest type of New York Purple, and where earliness is not of prime importance, it is still without an equal. The fruit is a regular oval, very smooth and rarely showing any tinge of yellow or red, the skin having almost the lustre of satin and retaining this beautiful gloss long after cutting. No other variety compares with it as to productiveness, but the Black Beauty can usually be cut four or five days earlier, and for this reason many gardeners prefer the latter, first cuttings bringing high prices. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 80 cts.; ¼ lb., $1.50; lb., $5.00. Postpaid.

Thoroughbred Black Beauty.—The only real competitor of our Purple Perfection Egg Plant is this fine New Jersey strain, now popular along the entire coast, and especially valued on account of its earliness. The color is so deep a purple that the name of Black Beauty is quite justified, and the fruit does not turn gray until really unfit for food. Few vegetables being less attractive to the eye than dull, misshapen egg plants, the gardener who grows this crop for market cannot be too careful in buying the seed. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 80 cts.; ¼ lb., $1.50; lb., $5.00.

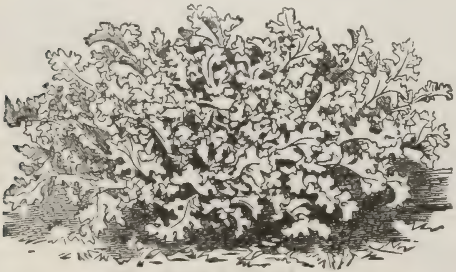
CULTURE.—1 ounce will produce about 1,000 plants. As the seeds are not of vigorous germination and require much greater heat than is necessary or desirable for other plants, they should be carefully sown in a specially prepared hot-bed. Sow in February or early March and keep the sash on until the plants appear, after which air must be given on warm days, close attention being given them during the earlier stages, as the young plant is exceedingly delicate. When two or three inches high prick them out into small pots to induce stockiness, and, if possible, transplant again into a larger size, since with every transfer the plant gains strength. Our Norfolk growers use a basket about six inches square, with the bottom made of slats folded across without nailing, so as to be easily removed when the plants are set in the field. While very cheap, these give admirable results. Do not risk planting in the open ground too early, as a single cold night will seriously check the growth and probably cause the first blossoms to drop. When the weather has turned permanently warm, set them in the field thirty inches apart each way. The ground must be very richly manured and earth kept well drawn up around the stems; nothing is so attractive to the potato bug, and care must be taken while the plants are small to keep them picked off daily. Where only a few plants are wanted for family use and there is no hot-bed convenient, the seed may be sown in a window box, provided the room is kept at a uniform heat.

ENDIVE.

(*Chicorium Endivia.*)

Green Curled.—This plant is by no means appreciated in America, being altogether unknown in many sections. It is a delicious salad, especially when served with lettuce, and universally regarded as very wholesome. Nothing is prettier than Endive for garnishing, and we urge all our readers to introduce it in their gardens. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.50. Postpaid.

White Curled.—Persons unwilling to take the trouble to blanch Green Endive will welcome the introduction of a variety which is naturally so white that little blanching is required; it is of very rapid growth, and not as mossy in appearance as the Green. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.50. Postpaid.



Curled Endive.

CULTURE.—1 ounce will produce about 2,000 plants, and is sufficient for 70 feet of drill. It is easily cultivated, the only attention required being regular hoeing until time for blanching. For early use, sow in shallow drills about the middle of March, July and August being the best times to sow for a late crop. Have the drills one foot apart, and when the plants are two inches high, thin to twelve inches in the row. When the leaves have grown to about eight inches, gather them in the hand and tie together at the top with soft twine or matting. Blanching may be done in small quantities at intervals, but never except when the leaves are perfectly dry.

GARLIC.

(*Allium Sativum.*)

Many people prefer garlic to any other flavoring for soups, stews, etc., and it has often been remarked that people who use it freely are usually very healthy. It is propagated from small bulbs, which multiply themselves by division, and these should be put in the ground early in the spring, being set four inches apart in the row, with the rows one foot apart. A pound will set a row ten feet long. The most suitable soil is a rich loam, and the cultivation is about the same as that given onions. When the tops die down in mid-summer, the crop is matured, and should be harvested like onions. They will keep for a long time if stored in a well-ventilated room. Lb., 40 cts.; prepaid by mail or express, 55 cts.

HORSE RADISH.

(*Cochlearia Armoracea.*)

One of the crops which has been almost totally neglected on Southern farms is horse radish, and yet it can be made very profitable by proper cultivation, many gardeners finding they can do as well, and often much better, with it than with the standard vegetables. It seems that there is always a good market for well-grown roots, and most persons would be astonished to know how many thousands of tons of horse radish are annually required to satisfy the demand. Soil for horse radish should by all means be deep, and the richer it is the larger and more salable will be the roots. The rows should be about three feet apart, and the cuttings dropped one foot apart; it will be noted that the cuttings have one end cut at an angle, and care must be taken to see that this slanting end it put down. When the ground is well warmed, the cuttings shoot up luxuriant leaves and the crop is then cultivated much as corn would be. 10,000 cuttings are sufficient for an acre, and we advise planting in either March or April, although May is not too late. Nothing is more easily grown, and many gardeners will find it convenient to put the cuttings between cabbage or some other winter crop, the horse radish making little growth until spring is well advanced. The roots are plowed out like potatoes in the fall, trimmed neatly, and can usually be satisfactorily sold at once; if desired, they may be held through the winter, and it should be noted that the root continues to grow in diameter long after the tops have died down. Doz., 25 cts.; per 100, $1.00; per 1,000, $5.00 F. O. B. Norfolk. Special quotations for lots of 10,000 and upwards.

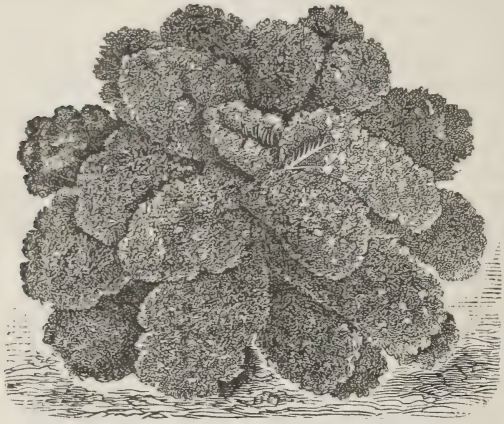
Maliner Kren.—The remarkable Bohemian horse radish which in a few years has revolutionized this crop in the United States. The root is enormous, almost pure white and it is peculiarly fine in flavor, being free from all rankness. Our cuttings are from the original stock imported by the Department of Agriculture, and have been grown by one of the best gardeners in New Jersey. Early in the season—until perhaps the first of April—we will undertake to supply them in any quantity, but later on will hardly have any except for retail. As the Maliner Kren is in very few hands at present, and indeed is unknown to most of the trade, orders for it should not be sent to any but thoroughly responsible houses. We believe we offer prices as attractive as can be found for the genuine stock. Doz., 20 cts.; per 100, $1.00; per 1,000, $6.00, F. O. B. Norfolk.

KALE

(*Brassica Rapa Acephala.*)

Tait's Dwarf Green Curled Scotch.—A yellowish green kale, which is grown extensively in the South for shipping during the winter, and of which we have the finest strain in existence—a statement not likely to be challenged by even our competitors. As it is never very tender, it is less desirable for family use than Tait's Favorite, but is much prettier, and, as a rule, more profitable for market. It is exceedingly dwarf, averaging little more than a foot in height and spreading widely, this habit of growth giving such protection to the stalk that cold weather rarely injures it. The leaves are intricately and most beautifully curled, and being hard and stiff, carry perfectly when packed. Scotch Kale is one of those plants which, having been bred up from an inferior and totally different type, are ever seeking to reassume the original characteristics; only growers who, like ourselves, are willing to exercise constant and extraordinary care in the selection of seed stock, can prevent it from deteriorating into a smooth-leaved kale, purplish in color, and three feet in height; such stock not only suffers practical destruction in freezing weather, but has no market value even if uninjured by cold. Note in the cultural directions on next page what is said with regard to the sowing of Scotch Kale seed. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid. Per 100 lbs. on application.

Tait's Favorite Green Curled.—When we introduced this now celebrated selection of Siberian Kale, it at once demonstrated its superiority to all strains then in cultivation, and was promptly adopted by all the best growers. It is hardy, very productive, and especially valuable on account of the rapidity of its growth in the spring. When the regular Siberian Kale is at a standstill, after severely cold weather, the Favorite will rapidly recover and be ready for cutting before the other has been able to make new leaves. The shape and curling of the leaf give it the appearance of an immense feather, and, like the Scotch, it retains its stiffness a long time after being cut. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. on application.



Dwarf Green Curled Scotch Kale.

Perfected Siberian.—As a rule, late Kale is not profitable for Southern shippers, but there are some who grow more or less each season on the chance of a market; for these we have a fine strain of the Siberian which is very handsome and exceedingly slow in running to seed in the spring. It is hardly as good a color as the Favorite, and is much less vigorous in recovering from hard freezes, but when well grown is very productive. Oz., 5 cts.; 2ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. on application.

Plain Kale or Spring Sprouts.—We recommend this very highly for family use, as it is a rapid grower, tender and sweet while young. Although usually sown in the spring, it may be sown in the fall, as it endures cold perfectly, and can be cut at any time during the winter. It has no value for shipping, but a good demand for it can be created in almost any local market. Few crops afford better and none so cheap a pasturage for sheep and hogs and it is largely used in this way, although many farmers are still ignorant of its great value for this purpose. Under its other name of Rape, it is often confused with German Rape, an entirely different, and comparatively valueless plant used for feeding birds. Oz., 5 cts.; ¼ lb., 10 cts.; lb., 25 cts. Postpaid. Per 100 lbs. on application.

Pe-Tsai.—The so-called "Chinese Cabbage." In growth it resembles our Cos Lettuce somewhat, and is a very popular vegetable with the Chinese, being used both raw and boiled. It does best as a fall crop. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts. Postpaid.

CULTURE.—1 ounce of Green Kale is sufficient for 150 feet of drill; 1 ounce of Scotch for 50 feet of drill. Scotch Kale should be sown from the first to the last of August; and the Green Curled from the middle of August to the last of September. Make the drills from eighteen inches to two feet apart, and when the plants are large enough thin to eight inches in the row and cultivate as cabbage. Kale being a very strong feeder, heavy manuring is necessary to make a good crop, and whenever the leaves show a tendency to turn yellow a liberal top dressing of guano should be given at once. Plain Kale is sown either in the fall or early spring broadcast or in drills one foot apart. As it is one of the most rapid growing of vegetables, and is soon ready for use, sowings of this kind should be made at intervals of ten days, so as to have it always tender. Scotch Kale being peculiarly subject to the attack of insects both before and after coming up, it is necessary to sow very thickly, and the rule with our Norfolk truckers is to put from five to seven pounds to the acre.

Tait's Dwarf Green Curled Scotch Kale on the famous "Intrenchment Farm" of the Selden Estate, Norfolk, Va.

KOHL-RABI.

(*Brassica Caula Rapa*)

Early White Vienna.—The best variety of this useful vegetable, the edible part of which is the enlarged stem. When well grown and properly cooked they are tender and palatable, being regarded by many people as nearly the equal of cauliflower in flavor. As Kohl-Rabi becomes tough when old, it should be eaten as soon as the stems thicken to three or four inches. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

CULTURE.—1 ounce is sufficient for 150 feet of drill. Sow the last of July in rows one foot apart, and thin so as to leave almost ten inches between the plants. The thinnings are sometimes reset, as they bear transplanting very well. Work well to keep down weeds, but avoid throwing any earth in the crown.

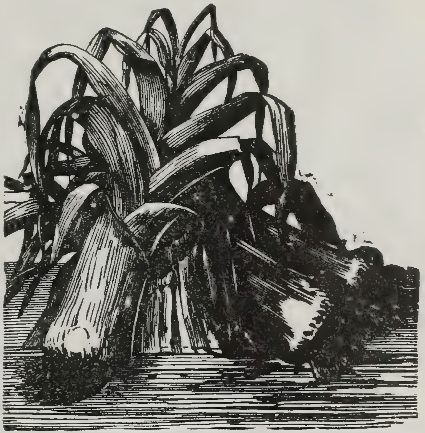
LEEK.

(*Allium Porrum.*)

Large American Flag.—An excellent, hardy leek of good size, but so inferior to the Mammoth Carentan that it cannot compete with it in market. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $1.50. Postpaid.

Mammoth Carentan.—This will be found a very superior variety for market gardening, as the broad, thick stems are quite twice the size of the Flag, while its mild and agreeable flavor will commend it to many who are not fond of the ordinary leek. There is a rapidly growing demand for leeks now, and gardeners will find the crop very profitable in most places. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $1.50. Postpaid.

CULTURE.—1 ounce will produce 1,000 plants, and is sufficient for 150 feet of drill. Sow in February in drills one inch deep and eight inches apart, selecting light but rich soil. Thin out to one inch and cultivate until the plants are six inches high. They are then ready for transplanting, and must be removed from the seed-bed very carefully, the leaves trimmed, and set in rows twelve inches apart. Make holes with a dibble every nine inches, in which insert the plants nearly up to the leaves, and give water freely. Afterwards keep soil well loosened, earthing up gradually as the leeks increase in size.



Carentan Leek.

LETTUCE

(*Lactuca Sativa.*)

Tait's Giant White Forcing.—This beautiful selection from the Big Boston has become the leading kind for shipment, several years of extensive testing having proved it perfectly adapted to field culture, as well as superior to all others for use under cottons and glass. It is of good size, very firm and symmetrical, of the finest quality, and has a great advantage over all other varieties in the exquisite whiteness of its head; the brownish color which generally mars the beauty of the Big Boston after maturity is entirely absent, and so round and white is it that it might well have been named "Snowball." Those who have seen it either in the South or at Norfolk are enthusiastic as to its value, and we hope to see all lettuce-growers taking it into account for the coming crop, especially those who make a specialty of the Big Boston. We believe they will make a mistake if they fail to do so, as it has far outsold all others in the principal lettuce markets of the North. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $1.75. Postpaid.

Midsummer or Maximum.—Few crops are more profitable than summer lettuce, but the heat makes success extremely difficult in the South, and, indeed, many gardeners have come to regard the crop as one useless to attempt. Almost innumerable kinds of lettuce have been tried, but the majority have proved altogether unable to stand the sun, and very few have made even ten per cent. of heads. In this strain we offer a lettuce which has given far better results than any sort ever grown in this section, and which we believe will enable many gardeners to produce excellent heads whenever the season is moderate. It is unusually handsome, being of the largest size, and more solid than most of the best cabbage lettuces, while in quality it is all that could be desired. The outer leaves are a clear, light green, the heart being creamy yellow. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $2.50. Postpaid.

Tait's Imperial Cabbage Lettuce.—This is practically as hardy as any winter cabbage, and when well grown will fill barrels almost as rapidly, the heads being a foot across. The leaves are thick, crisp and stiff and thus carry well in shipment—a most important consideration. The color is a bright green, and holds well after cutting, but the head does not form very solidly, and we admit frankly that it does not compare in either appearance or quality with the Giant White Forcing or Big Boston. We do not consider the Imperial desirable for forcing under glass, as it is rather too large, and it is too coarse for family use, but as an open-air lettuce we are willing to back it against any stock in existence for endurance of extreme cold and yield per acre. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Thoroughbred Big Boston.—This is now a favorite along the entire Southern seacoast, being used on a large scale both in the open ground and under protection. When first introduced, it was for some time grown almost exclusively in either greenhouses or cold frames, but many now sow it in the spring for an early summer crop, and it was decidedly the most popular for fall use around Norfolk up to the introduction of our Forcing White Lettuce. The Big Boston has broad, comparatively smooth but very stiff leaves surrounding a solid head of perfect form, and specimens measuring upwards of ten inches are quite common. The head is beautifully blanched and in crisp tenderness is all which could be desired. After maturity the leaves often take on touches of brown, which mar its appearance, and this defect will compel it to eventually retire from cultivation in favor of the new Giant White Forcing. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.50. Postpaid.

Grand Rapids.—The delicious quality of this forcing variety has made it a favorite everywhere, but it must not be used where head lettuce is wanted, the leaves being merely bunched together. The edges being daintily fringed, it is very decorative for garnishing, and is largely grown for that purpose. Although principally used for forcing under protection, it makes a capital out-door lettuce for both spring and fall. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $1.75. Postpaid.

May King.—Whether for forcing or for field culture, this extra large and exceedingly handsome lettuce will be found very satisfactory. The round head is as yellow as gold, very solid, tender and of delicious flavor, making a most attractive appearance in its setting of light green leaves. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Boston Market.—The small forcing variety, which was long a favorite on account of its close, firm head and compact growth. It has few outer leaves, and may therefore be set very closely together. Its size, however, handicaps it in competition with larger varieties, and it cannot be profitably grown in the South at present. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

Royal White Cabbage.—A market gardener's lettuce, which is a sure header even in unfavorable seasons, and is very hardy, but as compared with such lettuces as Big Boston and Giant Forcing is so small that we do not think it will ever be profitable again. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

Early Simpson Curled.—An improved Silesia, which is highly esteemed by Northern gardeners, but is grown here only for family use. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

Rawson's Hothouse.—Market gardeners who use glass will find this a good sort, very uniform in size, and well formed. It is said to have little or no tendency to rot in the heart, as so many varieties do under glass, but is not used for field culture. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

Early Curled Silesia.—Grown principally for use before heading, the leaves being

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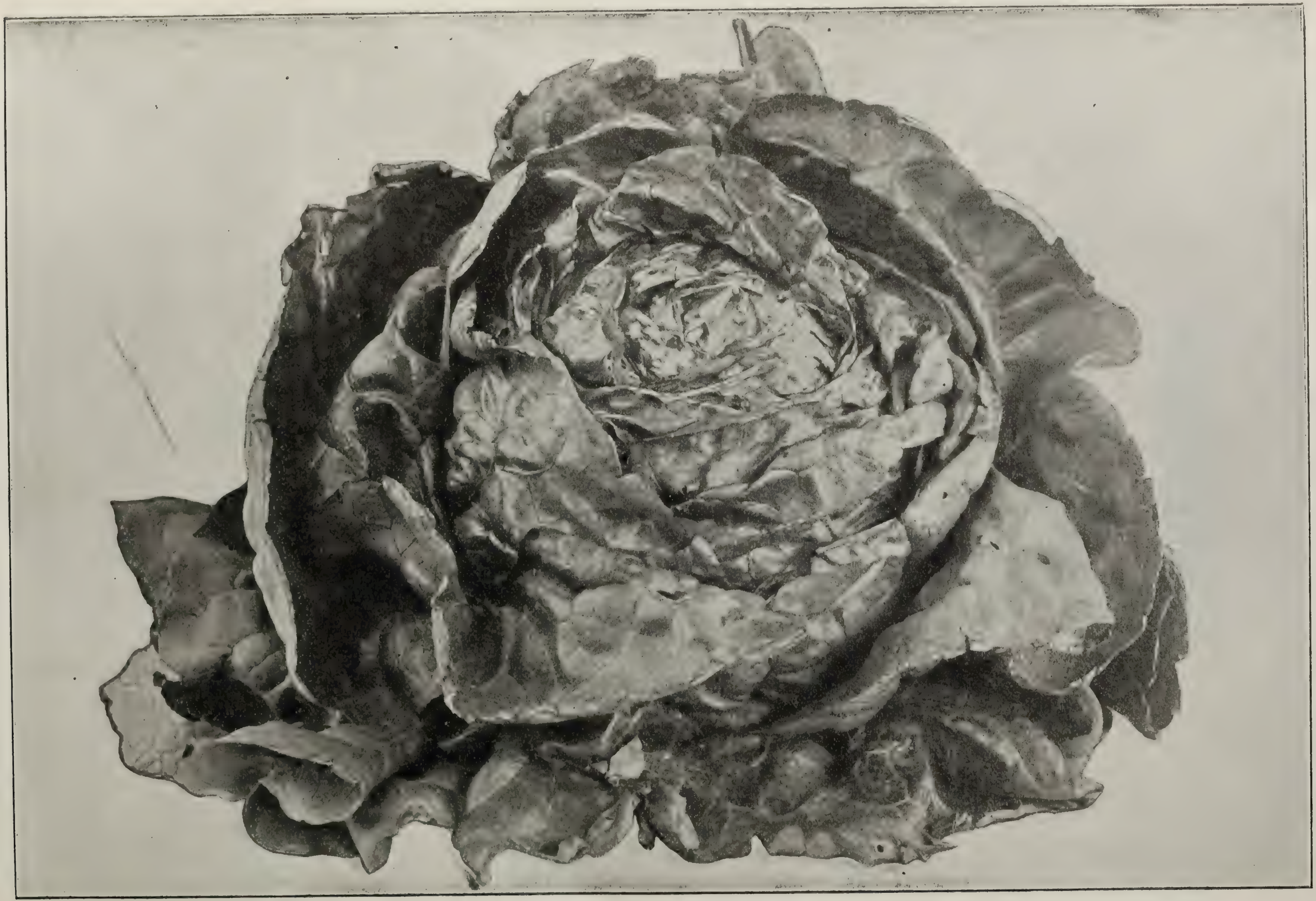


Tait's Giant White Forcing Lettuce.
The Big Boston minus its faults.

especially tender at that time, but it forms a head if given time and room. **Pkt.,** 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $1.25. Postpaid.

Curled India, or Hanson.—We have found this a fair summer lettuce of large size and the best flavor. It has a flat, cabbage-shaped head, with pure white inside leaves. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

California Cream Butter.—One of the sorts which are slow in running to seed, and therefore adapted to summer use. The head is of medium size, compact, and almost perfectly round, the outer leaves being splashed with brown markings. Although often called "Royal Summer," it is hardy enough for winter use in the South. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

Trianon Cos.—None of the Cos varieties do very well in this section, but we think the Trianon will give fair results, as it stands heat better than any other kind. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 oz., 30 cts.; ¼ lb., 50 cts.; lb., $1.50. Postpaid.

White Cos Romaine.—This is used most for early crops. It requires tying up, as the leaves do not close in like those of the Trianon. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

CULTURE.—1 ounce will produce about 2,000 plants, and is sufficient for 150 feet of drill. Five pounds per acre are allowed when sown in drill. To raise the best of lettuce, rich soil with plenty of humus is needed, and we particularly recommend that it be planted after clover whenever possible. Norfolk truckers treat the cabbage head varieties in the same way as cabbage, sowing the last week of September and setting the plants in the open field during November. By this method of cultivation fine, large lettuce may be cut early in the spring. For the family garden, seed may be sown in October in a warm sheltered bed, protecting it during severe weather with a covering of straw; or they may be transplanted into cold frames, to head during the winter. For a succession sow in beds from the last of March to the middle of May, covering the seed lightly. For several years lettuce has been in great demand during November and December, and large quantities are now grown for that market, the seed being sown late in July and August.

MANGEL-WURZEL.

(**See Beet**).

MARTYNIA.

Proboscidea.—The pods of Martynia are universally liked for pickles, having a very agreeable piquancy. They should be gathered while small and tender, and pickled as soon as possible after being picked. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., 75 cts.; lb., $2.50. Postpaid.

CULTURE.—1 ounce will plant about 100 hills. If wanted early, the seed should be sown in a hot-bed and the seedlings transplanted into the open ground as soon as the weather becomes warm. The least troublesome culture, however, is to sow in April in hills three feet apart, thinning to a single plant in each hill.

MINT ROOTS.

For the convenience of our customers, many of whom tell us they have great difficulty in getting mint for the kitchen garden, we have added to our list this most useful plant. Once planted, it increases with great rapidity, and a dozen or two plants are sufficient to start a bed for the family of ordinary size. Growing mint from seeds will be found much less satisfactory than the use of roots. 75c. per dozen postpaid.

MUSKMELON

THOROUGHBRED EASTERN GROWN STOCKS.

(*Cucumis Melo.*)

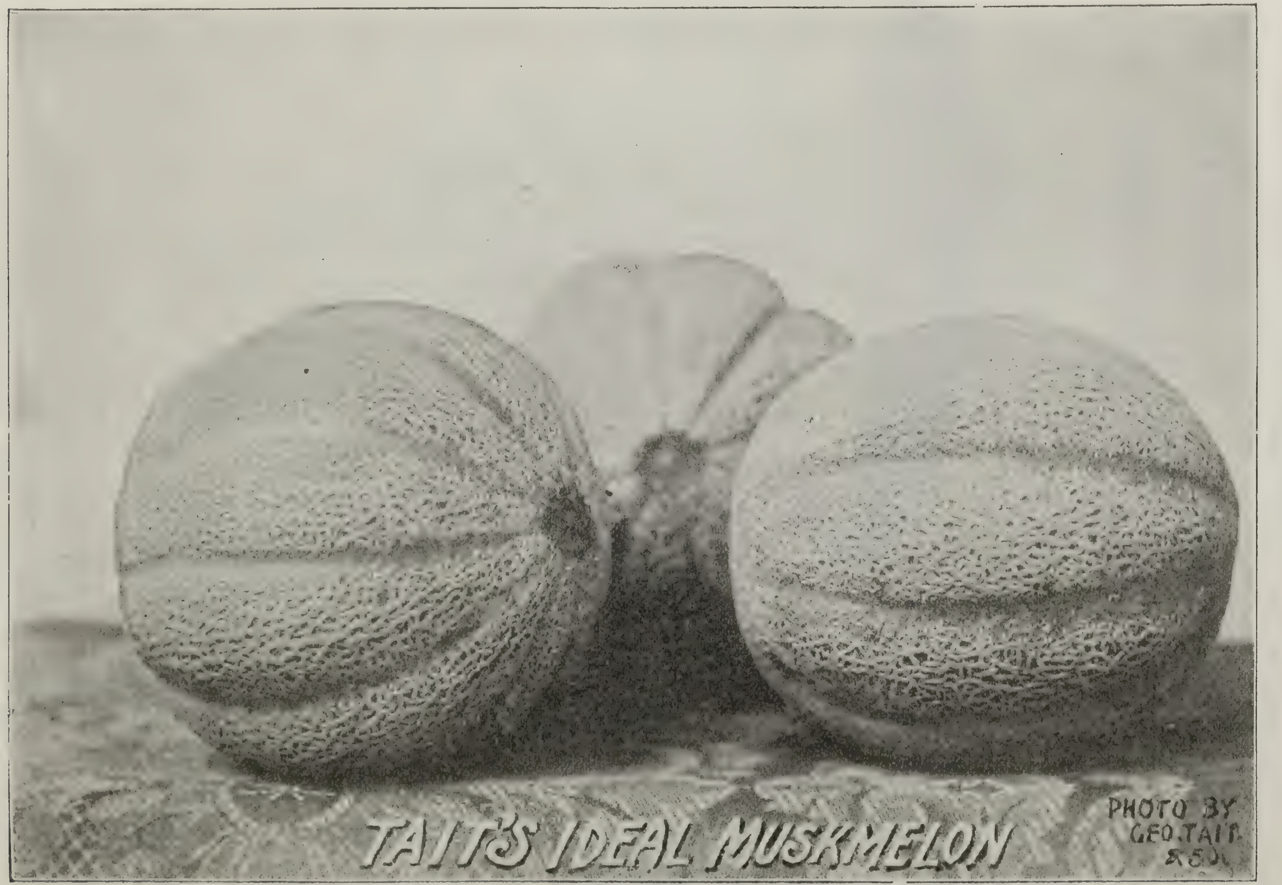
Tait's Ideal.—Many a gardener will be delighted this year to see Tait's Ideal once more heading our list of Muskmelons, and we are indeed happy to be able to again offer it, after three successive years of misfortune with our seed crop. Whether it is really what so many have pronounced it—"the finest Muskmelon in the world"—is perhaps one of those questions of taste concerning which argument is useless, but the Ideal certainly combines an extraordinary number of valuable characteristics. It is very early, of the size now demanded by the restaurants, attractive as to the exterior, deep-fleshed, richly colored, crystalline in grain, more exquisitely aromatic than any other sort, and absolutely unique in flavor. In productiveness it is probably unequalled, for we have actually cut from one vine twenty-four well-formed melons, nearly all of first-class quality, and groups of three or four perfect specimens lying so closely around the hill as to touch each other may be frequently seen in any well cultivated field of Ideals. The color of the skin is nearly that of the Osage, but the resemblance goes no further, as the Ideal is of altogether different shape and size, and is covered with an elaborate, well-defined mass of network. The flesh is so deeply colored as to look quite red, and the taste of a representative specimen is simply incomparable. Improvement in this respect could hardly be hoped for, since it is literally true that a Jenny Lind seems to lose its sweetness when eaten immediately after a typical Ideal. In proportion to its size it is easily the heaviest of all muskmelons, owing to the thickness and firmness of the flesh, qualities which enable it to endure much handling and long shipment. A small percentage of the melons have green flesh, the quality of which is identical with the salmon fleshed fruit. What the Knight is to green-fleshed muskmelons, the Ideal is to the salmon-colored type, each being absolutely supreme in its class. Pkt., 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

Knight.—At Norfolk as well as in its native soil of Maryland, this has for six successive years broken all records for green-fleshed muskmelons, selling without regard to the general market conditions. In quality it quite outclasses all other green-fleshed kinds with the exception of our Jenny Lind, and it seems that none of the fruit ever lack sweetness, the best ones having a taste indescribably delicious and a remarkable aroma. If what is written of this melon appears extravagant, the reader should remember that descriptions throughout this catalogue aim to really describe, faults being mentioned as freely as good qualities, and unqualified praise is given the Knight Muskmelon for the simple reason that up to this time we have never heard anything else concerning it. Every ounce of seed we offer was grown in Anne Arundel county, Md., and our readers may congratulate themselves upon this opportunity to get the genuine stock. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

Rocky Ford.—At maturity this melon is not a great deal larger than an extra fine orange, the rind light green in color and prettily netted, the flesh being about the same as the Jenny Lind in appearance. It is very sweet, but not equal in quality to our Ideal, the Knight, Jenny Lind or Thoroughbred Emerald Gem. The flesh being thick, the cavity containing seed is, of course, very small, and with the exception of Tait's Ideal, there is no melon so solid and firm. The vine is productive to a marked degree, so much so that it is not easy in walking through a field to avoid treading upon the fruit. As is so often the case with vegetables, the name means nothing at all, and "Rocky Fords" are to be had which have little in common with our Thoroughbred strain of the melon. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Thoroughbred Emerald Gem.—The finest stock of Emerald Gem in existence, having been improved into a really distinct melon, and one which is especially esteemed by Southern shippers who cater to the Boston market; no other variety sells so well in that city, and we have some truckers who prefer to grow it exclusively. It is extra early, of medium size, round with a slight flattening at both ends, and has only moderate ribbing. The skin is deep emerald green, and is usually comparatively smooth, although occasionally more or less netted. The flesh varies in color according to the maturity of the fruit, being a rich salmon when ready for the table, and remarkable for thickness and crystalline texture; in quality it ranks easily second to Tait's Ideal, these two being quite out of the class of all other salmon-fleshed muskmelons. In productiveness few melons surpass it, and the vine is unusually vigorous in its habit of growth. A peculiarity which growers will note is that the fruit when mature is detached by a light touch of the hand or foot. Pkt., 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $1.50. Postpaid.

Osage.—The shape of this melon is nearly that of a cocoanut, and the size is rather above the medium. It has a dark-green skin of peculiar netting, with wide, smooth seams, and when cut the firm, aromatic salmon-yellow flesh shows very attractively, but it cannot compete with Tait's Ideal or the Emerald Gem. No muskmelon is so difficult to keep pure, and our readers are cautioned against using any of


TAIT'S IDEAL MUSKMELON
PHOTO BY
GEO. TAIT
& SO.

the cheap Western seed commonly offered, as they often show a score of different types. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Miller's Cream.—Identical with Osage. See description above.

Tait's Thoroughbred Jenny Lind.—The Jenny Lind's "fineness" of flavor—quite distinct from the agreeable sweet taste of the average good melon—its convenient size, just right for serving in halves, extra earliness, and the fact that a hundred may usually be cut without one proving really poor, have enabled it to hold its own a surprisingly long time against the new muskmelons. It needs no detailed description, as there are few people unfamiliar with its shallow but intricate netting and sweet green flesh. Our Jenny Lind, grown in the best melon district of New Jersey under our personal supervision, is the finest strain in existence, and never failing to produce perfectly true fruit, should really be classed as a distinct type. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 25 cts.; lb., $1.00. Postpaid.

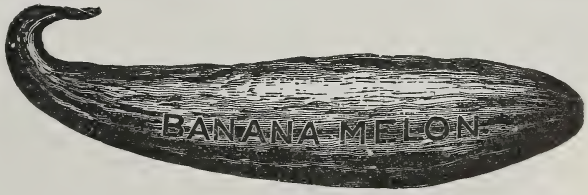
Hybrid Bay View.—An oblong melon of unusual size, very similar to the old Large Persian, and now little used, since many finer kinds are to be had. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Long Island Beauty.—Of the larger muskmelons this will be found by far the best, its appearance and quality being all one could desire. There are a good many truckers who grow it for shipment, but as its shape renders it very liable to crushing, and it is apt to crack badly in rainy weather, we consider it best suited for home markets. As various muskmelons of similar shape are often sold as Long Island Beauty, we beg to caution our readers against ordering from any except first-class houses. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 25 cts.; lb., $1.00. Postpaid.

Chicago Market Nutmeg.—This is a great improvement upon the old stock, but now that we offer the Knight, all other melons of the Nutmeg type are out of date. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Banana.—The cucumber-shaped fruit of this variety is nearly two feet long when well grown, and the light yellow skin is perfectly smooth. The orange flesh, while sometimes finely flavored, is generally of indifferent quality, and we cannot understand why it is still a profitable crop in many places, Norfolk being an excellent market for it every season. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 50 cts.; lb., $1.50. Postpaid.

Green Montreal.—A Canadian introduction which is apparently best suited to the climate of the Province of Quebec, although used in many other sections. The fruit is round, somewhat flattened at the ends and covered with a dense netting, the quality of the flesh being first-class. More juicy than a watermelon, and marvelously aromatic, it is also one of the largest and most showy melons in cultivation, specimens having been grown to weigh upwards of twenty-five pounds. Fancy Montreal melons retail regularly in the large cities at from one dollar to two dollars each, the demand for them being very active at even that price. We do not recommend it for use in the South, as we have never known any growers to succeed with it on any scale, but many private gardeners will wish to buy it. Pkt., 5 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 50 cts.; lb., $1.50. Postpaid.


BANANA MELON.

Burrell Gem.—A new melon, which is about the size and shape of the Rocky Ford, but with salmon-colored flesh. It seems to have little to especially commend it, in spite of having been extensively advertised as a great acquisition. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.00. Postpaid.

CULTURE.—1 ounce is sufficient for 60 hills; 3 pounds will plant an acre twice, replanting being usually necessary. The melon delights in warm, rich soil with perfect drainage, and they can never be grown to perfection under unfavorable conditions. Very good melons, however, can be grown on almost any land if the trouble is taken to dig holes two feet square, filling them with a rich compost of wood-mould and cow-pen manure. Plant when all danger of frost is past, putting about ten seeds to the hill, and as insects are often very destructive, it is best not to thin at all until the plants are well started. When they are large enough to be safe thin to two in a hill, and keep the ground mellow and free from weeds. Those who make a specialty of muskmelons will find it advantageous to start them under protection of glass, so as to have them ready to run by the time seeds could be planted in the open ground. For this purpose our Norfolk growers have inexpensive baskets made after the fashion of a strawberry quart, only larger and with the bottom slats merely folded across instead of nailed; transplanting from these boxes never checks the plants in the least, as none of the roots are disturbed. Spraying is absolutely necessary now, neglect of this meaning either total loss of the crop or inferior quality in what fruit is made.

Watermelon.

THE FINEST NEW AND STANDARD VARIETIES.

(*Cucurbita Citrullus.*)

Although we sincerely try in all our descriptions to avoid indiscriminate and lavish praise, it is sometimes quite impossible to dispense with expressions which our readers may regard as very suggestive of exaggeration. Some of these fancy strains of watermelon, however, are so fine, and combine such valuable characteristics that only superlatives can give any accurate idea of their desirability, and there are many between which a choice is indeed difficult.

Alabama Sweet.—With a single exception, we have had nothing but good reports from all sources as to this new variety. The rind is dark green, the shape long and symmetrical, while the flesh is so devoid of stringiness or pulp that it literally melts in one's mouth. As a shipping variety it is much better than the Kleckley Sweet or Muskile, since the rind is quite tough. The vine is a persistent bearer throughout the season, and we think it should prove especially good for the late crop. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Ashby's Prolific.—Identical with Old Dominion, described below. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Black Diamond.—This cross of the Kolb Gem and the Hoosier King is a large melon with a rind so dark in color as to appear almost black, and with a lustre something like that seen on the skin of the Blue Gem. In shape it resembles the Kolb Gem, but in size exceeds that old variety and is of better quality, as the flesh is not always well colored, and the rind scratches rather easily. We do not recommend it. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Black Boulder.—A large dark green melon, very thick in proportion to its length, and one of the very best for markets which prefer watermelons of this type; as a rule, larger melons are much more profitable. Pkt., 5 cts.; oz., 10 cts.; 2 ozs.; 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Blue Gem.—The Blue Gem resembles very closely the well-known Kolb Gem in its color and thick oval shape, but it is a better flavored melon and is very distinct as to color, the stripes more indistinct than those of the Kolb Gem, while the color is a dark purplish blue, very rich and lustrous. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Citron (Red Seeded).—This is an improvement on the old preserving citron, being much more productive and of finer texture, with white flesh, which has all the firmness of an apple. It is round and smooth, the skin being striped and marked with light green rind. The red seed have long been known to possess very valuable medicinal qualities, giving great relief in certain affections of the kidneys. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 25 cts.; lb., 80 cts. Postpaid.

Cuban Queen.—This variety may be grown to an immense size by proper cultivation, and is better for family than for market use. The skin is beautifully striped with light and dark green, the shape being oblong with a tapering stem end. As it is possible to raise Cuban Queen melons weighing over 100 pounds, we suggest it and the still larger Triumph to those who wish for any reason to grow enormous watermelons. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Chi.Photo.Eng.Co.

The famous "Knight" Muskmelon of Anne Arundel County, Md.

Duke Jones.—We could recommend this melon in the strongest terms but for a tendency which it has to become hollow at the heart, but this serious defect makes it unsafe for a market crop. The color is dark green and shape blocky oval. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Eden.—Being a cross between the Kolb Gem and a fancy strain of the Georgia Rattlesnake, the Eden exhibits many points of resemblance to both those well-known stocks, having an exterior not unlike the Kolb Gem's, while in flavor the flesh is equal to the Rattlesnake at its best. The size, shape and markings are about the same as the Gem, except that the color is somewhat lighter and the stripes more brilliant; the rind is of such extraordinary toughness that even thoroughly ripe melons will endure without injury the roughest handling. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Florida Favorite.—There are few watermelons equal to this in sweetness and tenderness, but it is quite small, and does not carry well in long shipments on account of brittleness of rind. The shape is oblong and the color of the rind dark green with light green stripes. The flesh is really melting, having less fibre than any others except the Muskile and Kleckley Sweet. Notwithstanding the introduction of so many fine, large melons, we find the Florida Favorite holding its own for all local markets, so great is its reputation for uniformly good quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

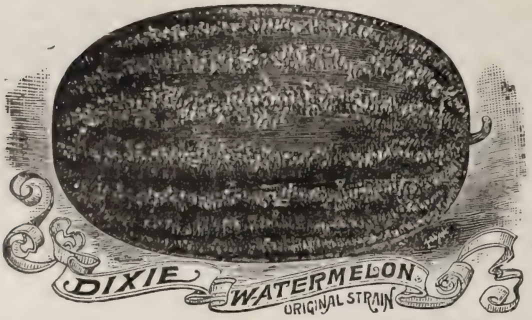
Georgia Rattlesnake.—An oblong striped melon, formerly highly valued by all market gardeners, and now regaining its position as the standard shipping variety throughout the extreme Southern States. It attains a large size, is a particularly handsome melon, and when true has flesh of fine quality. As the rind is both thick and strong, it can be shipped perhaps as far as any other kind of watermelon, and keeps wonderfully. Our seed is grown with the greatest care from Mr. Branch's famous strain of Rattlesnake, and should not be judged by ordinary stocks. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Halbert Honey.—For sections where the summers are short, this fine new melon appears to be ideal, as it is a remarkably rapid grower, rivalling the Dark Icing in earliness. It is a little smaller than the Kleckley Sweet—to which it bears a close resemblance—but is almost of equal quality and attractiveness, having a smooth, dark green rind of extraordinary brittleness. It is, of course, best adapted to home use and local markets, and is recommended principally to those who find their seasons too short for the safe maturing of the later varieties. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Jordan's Gray Monarch.—This watermelon, sometimes called the Long White Icing, is very large, long, and well shaped. The skin is a mottled gray, and the rind, although not very thick, enables it to bear much handling. The flesh is light crimson, very crisp and sweet. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Kleckley Sweet.—For local markets this will be found very desirable, as it is one of the sweetest varieties in cultivation. It is long, with a dark green rind, and remarkable for the brilliancy as well as the tenderness of the red flesh. When cut, a ripe melon will usually crack ahead of the knife like thin glass—a sign which all who are familiar with watermelons will recognize as the surest indication of delicate, crystaline flesh. With proper cultivation, it may be grown to weigh as much as fifty pounds, and as it is really of finer quality than even the Florida Favorite, we can recommend it in the strongest terms except for shipping; no watermelon with such a brittle rind should ever be subjected to the jars and rough handling of railroads. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Kolb Gem.—This held the foremost place among shipping melons for a number of years, but has practically retired from cultivation owing to its inferior quality. The flesh is a bright red, coarse in texture and flavor, and there is no reason why it should be used by any one. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.



Long Dixie.—The rind of the Dixie would, at first sight, seem to limit its use to local markets, as it is only about one-quarter of an inch in a well ripened specimen. Practical experience, however, has proved that, although so thin, the extraordinary toughness of the rind enables it to endure repeated and severe handling. The inside more than bears out the promise of the exterior, and the flesh is unsurpassed for rich coloring. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Mountain Sweet.—An old, oval-shaped variety, with a dark green rind and scarlet flesh. It is solid to the very center, and is good enough to deserve the name by which many people know it—the Ice Cream—but as there are a number of melons really superior in quality as well as size, we no longer recommend it. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

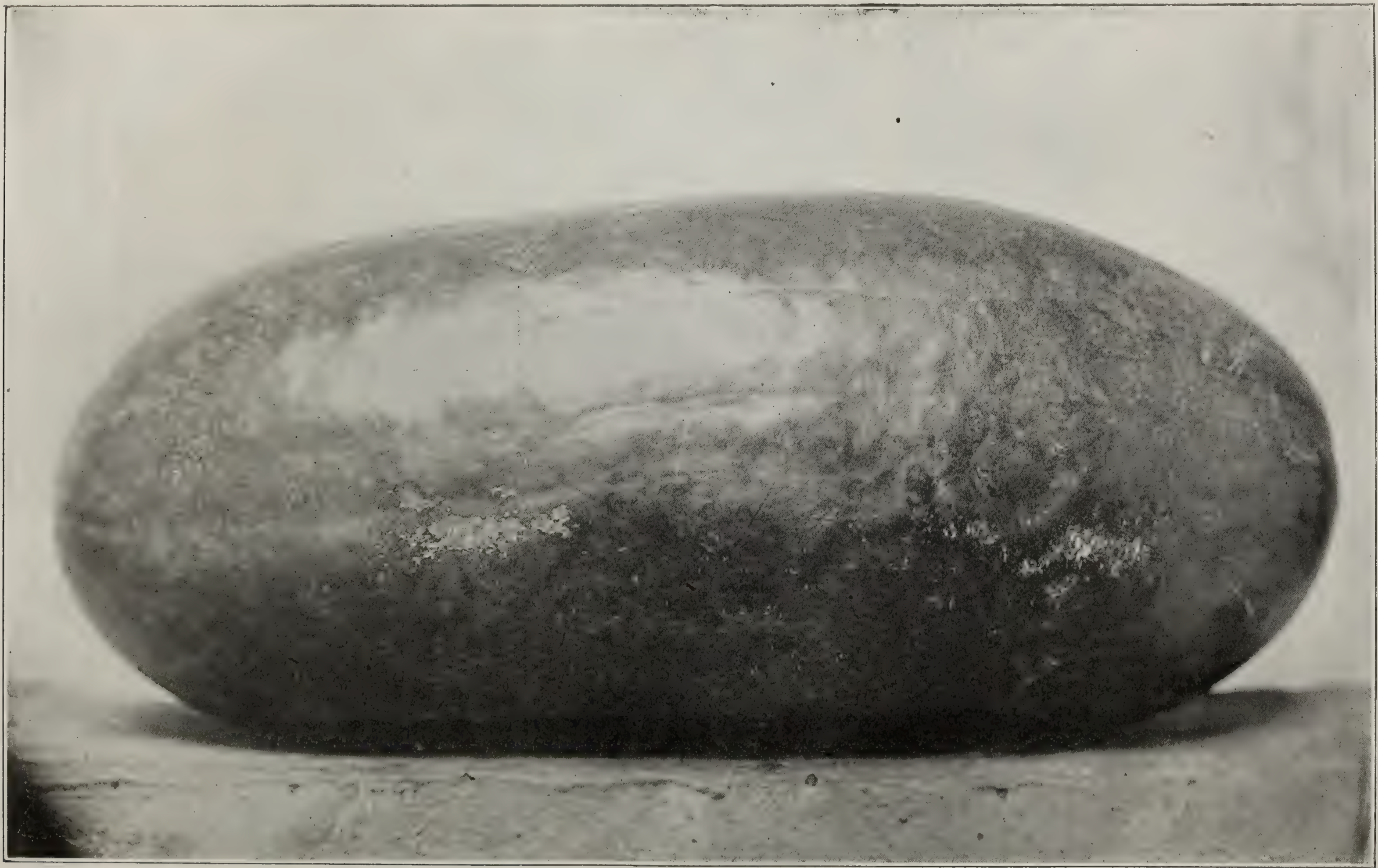
Muskile.—This famous melon of the Eastern Shore of Virginia has a rind so thin and brittle that melons often break simply from handling, and it is never grown for distant markets. For many years it was regarded as absolutely unequalled in tenderness and sweetness, being put in a class by itself, and, in spite of the introduction of Kleckley's Sweet and the Watson, we believe it is still unique in its peculiar deliciousness. Our stock is probably the best now in existence, and we recommend it without reserve. We have never heard of a Muskile which was disappointing in quality, and do not believe it ever proves so when grown in congenial soil. So far as we know, this melon is not grown by any other house in the world, and any package lacking our seal should be refused. Pkt., 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ ib., 50 cts.; lb., $2.00. Postpaid.

New Favorite.—The New Favorite has the oblong shape and deliciously tender flesh of the Florida Favorite, but is nearly double the size as well as more prolific, and a great improvement in every way except in sweetness. The shape, marking of rind, and color of seed are about the same in the two melons, but the New Favorite has a thicker rind and many less seed. With an ordinary favorable season, the melons will average above the medium size, and can be grown to weigh seventy pounds. The flesh is the brightest red, very crisp and sweet, and it bears shipment very well. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Old Dominion.—If this splendid shipping melon has any defects they have not yet been discovered by those who know it best, and we wish to call the attention of watermelon growers to its combination of unusual size, attractive exterior, first-class quality and tough, elastic rind. While of the same shape and marking as Kolb's Gem it is considerably larger and its richer green makes it much handsomer. The flesh being tender, deliciously-flavored, and of the loveliest clear red, it cuts beautifully, and so is also adapted to family use. As this melon is not sold by any one in the trade, being controlled by the originator and ourselves, growers should protect themselves against substitutes by looking for our seal upon every package of "Old Dominion" offered them. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Pride of Georgia.—Perfectly round, skin striped with light and dark green. The flesh is a bright red, and the fruit is early enough to make it desirable for markets which take round and striped melons. As a rule, melons of this kind are less profitable than the long varieties. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Seminole.—A Florida "sport," which is favorably regarded by those who are acquainted with its earliness and tender, melting flesh. Melons of two colors are found on the same vine, but the quality does not vary. The skin is either a gray or a light green, and the shape very long. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.



The Thomas Watson Watermelon.

Sweetheart.—This is large, oval in shape, and very solid, with a rind mottled light and very light green. Although always handsome and sometimes extremely good, we have found it rather undesirable on account of its tendency to have a hard, tasteless core. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Success.—In this new variety, which is a cross between the Triumph and the Sweetheart, we have a shipping watermelon of great promise, and no grower should fail to at least make a test of it this season. In Florida, where it originated several years ago, the Success has fairly earned its name, being regarded by experts as the best of the blocky melons. As might be expected, the color of the rind is a compromise between the dark green of the Triumph and the finely veined pale green of the Sweetheart, and we doubt if any other kind has a more tempting exterior. Our seed is from the originator's own stock, and has been most carefully grown. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Triumph.—This is undoubtedly the largest watermelon in existence, frequently weighing over eighty pounds and averaging more than any other sort, even those which are much later in ripening. Its fine color, a solid dark green, as well as its mammoth size, make it very attractive externally, and it has been found to carry perfectly in shipment. As the flesh, however, is often filled with white or yellowish streaks, we think it will no longer pay as a crop, so many superior melons of good size having come into use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Watson.—As a rule, the Watson is much above the average size, a large percentage running upwards of thirty pounds, and many weighing in the neighborhood of fifty, the specimen used for the accompanying full-page illustration being thoroughly typical as to general appearance, except that the camera usually makes a watermelon look much darker than it actually is. The Watson is not a solid dark green like the Kleckley Sweet, but shows the fine veining very distinctly under its general color. Of all those which have reached this market, we have seen none with the least "neck," and a specially attractive characteristic is the high, permanent gloss; the fruit always looks as if it had just left the vine, this fresh appearance doubtless accounting in large measure for its immediate popularity. In quality, it ranks above that other fine new melon—the Alabama Sweet—and there can be no question that it represents the climax in watermelons up to date. When cut it is readily distinguished by the brownish red seeds and deeply colored juice. No melon in cultivation is more uniform in shape, size and coloring, scarcely any being under desirable size. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 25 cts.; lb., $1.00. Postpaid.

Wonderful Sugar.—A handsome oblong melon introduced from the West Indies and universally pronounced a great acquisition for home use or local markets. In shape and markings it is not unlike the Georgia Rattlesnake, though totally different in other respects. The remarkable sweetness quite justifies the high-sounding name under which it was brought out. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

CULTURE.—1 ounce is sufficient for 30 hills; 5 pounds will plant an acre in hills. A rich but light and well drained soil is needed to produce the best results, and the hills should be at least ten feet apart each way. Avoid planting until the warm weather has become settled, as the vine will never thrive if checked by cold, and thin to two vines per hill, cultivating as muskmelons.

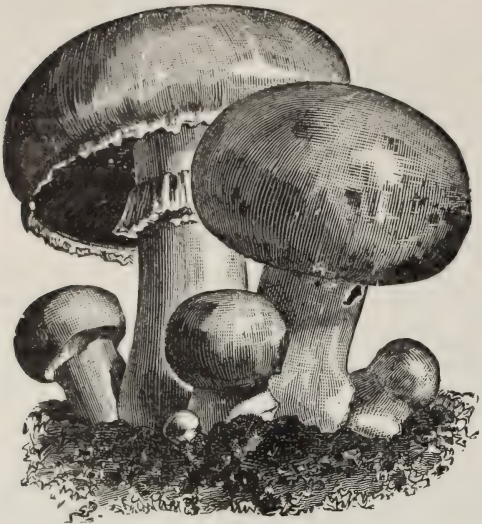
MUSHROOM SPAWN.

(*Agaricus Campestris.*)

English.—As the French is said by many experienced growers to be very liable to rot unless the conditions are precisely right, we are now offering only the finest English and American Spawn, the latter being generally regarded as most satisfactory. There is a great deal of spawn sold at fancy prices, but we can assure our customers that no stock better than ours is imported. Lb., 15 cts.; 25 cts. per lb., postpaid; 100 lbs., $10.00 "F. O. B. Norfolk."

American.—Made by a new and very original scientific method, this has been giving better results than any of the old-fashioned natural spawn, and we think it must eventually displace all important stock. Lb., 20 cts.; per lb., 30 cts., postpaid.

CULTURE.—1 pound of spawn will plant about 20 square feet. It is a mistaken idea which many people have that the growing of mushrooms is too difficult for an amateur to attempt. As a matter of fact, they can be raised in cellars, under the benches of greenhouses, or in any shed where a temperature of from fifty to sixty degrees can be maintained through the winter, and, if successful, the results certainly compensate for what trouble is incurred. While experience is really the only teacher in handling the mushroom—which is most eccentric in its habits—it will be worth while to note the following suggestions, and it may be added that the novice frequently gets the very best yields: The beds should be made up about two months before the mushrooms are wanted, as it takes about that time for them to begin bearing. For their preparation procure fresh horse manure, free from litter and straw, and incorporate with it an equal bulk of loam from some old pasture; put it in a neap under cover and turn daily until the extreme heat is out. The beds may be of any size desired, but the proportions recommended by the best growers are about four feet wide, eight inches deep, and any convenient length. Put the compost of loam and manure in layers, treading or packing each firmly with the back of the spade. Leave until the heat has subsided to about ninety degrees, and then make holes two inches deep and six inches apart each way to receive pieces of spawn the size of a walnut. Refill the holes and allow eight or ten days for the spawn to diffuse itself through the entire bed; then cover with two inches of fresh soil and over this spread a layer of straw or litter four inches deep. The bed must never be allowed to become really dry, and examinations should be frequently made to see that it is thoroughly moist. If the surface becomes dry, wet it gently and as evenly as possible with water heated to about 90 degrees, using no more than is necessary. Darkness is, of course, desirable, and for this reason cellars will usually be found better than greenhouses.


Mushrooms.

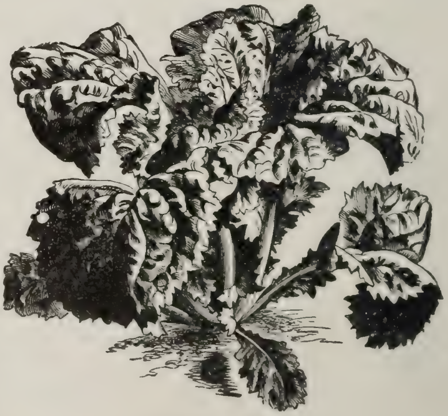
MUSTARD.

(*Sinapis.*)

Ostrich Plume.—We wish to call especial attention to this very beautiful variety, as it promises to become the standard mustard. No other kind is nearly so attractive, and it is also the most productive, making an extraordinary amount of foliage. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Giant Southern Curled.—A favorite in the South, growing very large with a beautiful curled leaf. It is tender and of especially good flavor. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Chinese.—When cooked like spinach, the broad leaves of this variety have an agreeable flavor, and are much liked by all who care for this kind of "greens." They are often a foot or more in length, and have a crimping much like that of a Savoy cabbage. It is ready for use within five or six weeks from the time of sowing, and is very economical, since it loses little bulk in boiling. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.


Chinese Mustard.

White London.—The seeds of the white mustard are used for pickling and other domestic purposes, while the plant itself makes early greens of fair quality. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 40 cts. Postpaid.

Black or Brown.—The seeds of this variety form the mustard of commerce, and it is sometimes used for salad, although not really desirable for this purpose. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 40 cts. Postpaid.

CULTURE.—1 ounce of White Mustard is sufficient for 80 feet of drill; of the other sorts an ounce will sow 150 feet of drill. Sow in early spring or in the fall, broadcast or in drills eighteen inches apart, thinning as required. By successive sowings every fortnight, beginning early in March, the salad may be had at its best until summer.

OKRA.

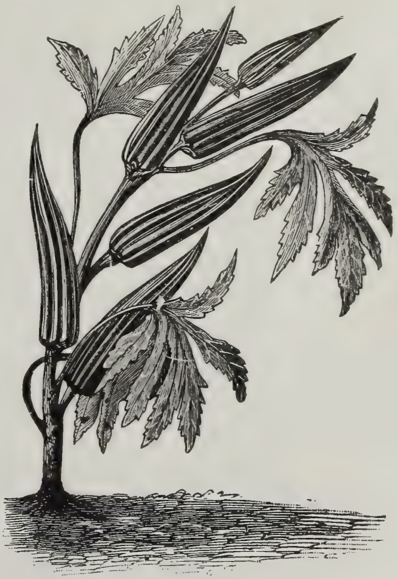
(*Hibiscus Esculentus.*)

Perkins' Mammoth Perfection.—Of the green okras, this is easily the most valuable, as the prettily-shaped pods average more than six inches in length and when full grown, have scarcely a trace of the woody fibre characteristic of ordinary varieties. It is a strong grower, often over five feet in height, and no okra rivals it in yield, the bush being literally covered with pods from a few inches above the ground. The color is an intense green, so dark that dried slices, after cooking, look perfectly fresh. Canners buy it in preference to all others, and it will be found best for all local markets which do not demand white okras. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Kleckley's Favorite.—As a rule, all white-podded okras are still unpopular, their remarkable tenderness and delicacy of flavor being unknown to the general public, but we must continue to call attention to their superiority for family use. This selection by the famous Texas watermelon grower is a marked improvement upon the White Velvet, being longer of pod, better-shaped, and more productive. The pods are perfectly smooth, and when served on the table are so much more attractive than any of the green kinds can possibly be that we wonder there has been so much delay in securing its universal use. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

White Velvet.—In the far Southern States this was very popular until Mr. Kleckley brought out his "Favorite"—a much larger and prettier white okra. The quality of the White Velvet is first-class, but it cannot compete with the new variety, and will go out of use in time. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Dwarf Green Prolific or Density.—This variety begins to bear when very small, and, if cultivated, will continue to bear until frost. It is easily the best of dwarf okras, but not comparable to Perkins' Mammoth or Kleckley's Favorite. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.



Dwarf Green Prolific or Density.

CULTURE.—1 ounce is sufficient for 75 hills; 8 lbs. will plant an acre. The seed of okra will not germinate when the ground is cold and wet, and it should not, therefore, be planted too early in the season. Sow in hills two feet apart, thinning to one plant in the hill or in drills three feet apart, with one foot between the plants. Hoe often and earth up well to the stem. The pods are much esteemed in the South for the agreeable richness they impart to soups and sauces, and should be gathered while young and tender. Okra may be preserved for winter use by putting the pods down in pickle like cucumbers, or by slicing them in narrow rings and drying like peaches. Persons who will take the trouble to dry them in this way will find that nothing of tenderness or flavor is lost, cooking bringing back even the color and characteristic "ropiness." Those who are very fond of okra will find it worth while to start the seed in pots or boxes under protection, as the crop may thus be easily advanced three or four weeks.

ONION

THOROUGHBRED EASTERN GROWN STOCKS.

(*Allium Cepa.*)

Princess.—Nothing in the form of a vegetable could be prettier than this symmetrical daintily-tinted bulb, the color of which ranges from bluish-white to a soft pink of great attractivenes. The shape is much the same as that of the Silver King, but it seems more flattened owing to the extreme slenderness of the neck, and the exterior is almost artificial in its smoothness. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 75 cts.; ¼ lb., $1.25; lb., $5.00. Postpaid.

Crystal Wax.—In the great onion growing districts of Texas, this has been for several years the favorite variety, and it has been very profitable wherever introduced. Its beauty, size and extraordinary quality entitle it to the consideration of all Southern gardeners, and we hope to bring it into more general use. It is of handsome flat shape, with juicy flesh and a skin like polished silver. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Prizetaker.—The remarkable size of this onion, averaging twelve or more inches in circumference, attracted much attention when it was introduced some years ago, and consumers were not slow to find that its qualities in general were in proportion to its bulk. It is now one of the most popular varieties throughout the country, being a globe-shaped onion of rich straw color, very uniform in shape and size and phenomenally productive. The neck is small and the bulb ripens very hard, keeping excellently. Some of our onion growers around Norfolk are extremely enthusiastic in their praise of the Prizetaker, and say they find it as profitable as the White Queen. Specimens have been known to weigh as much as four pounds each. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

Spanish King.—This onion, which is widely advertised as a distinct sort, is identical with the Mammoth Prizetaker listed above. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

Silver King.—The Mammoth White Garganus is the proper name of this handsome Italian variety—one of the largest onions in cultivation, often twenty inches in circumference and as much as four pounds in weight. Being a rapid grower, it produces marketable bulbs the first season. It is flattened in shape, but very thick and symmetrical, the skin silvery white, and the flesh peculiarly tender. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

Opal.—The keeping qualities of this new onion are simply marvelous, as specimens have been kept two years in perfect condition. In shape and general appearance it is not unlike the Yellow Danvers, being a slightly flattened globe of a pure yellow color. Bulletins of the Texas and North Carolina Experiment Stations commend it so highly that we have had a demand for it from every part of the United States. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 75 cts.; ¼ lb., $1.00; lb., $4.00. Postpaid.

Tait's Thoroughbred White Queen.—We consider this onion—sometimes erroneously called "Pearl"—more generally desirable for Southern growers than any other in our list, especially for market gardeners who make a specialty of "green onions." It has been many years since we first imported it, and although during this time an almost innumerable number of new varieties have been introduced, some of them of great value, none have ever proven themselves able to take its place. It is not only of the most agreeable flavor and attractive appearance, but is extra early and large, perfectly matured bulbs being obtained from the seed in about four months. It is flattened in shape, but quite thick and beautifully symmetrical, the skin silvery white, the flesh snowy and of such tender sweetness that the raw onion may be eaten like an apple. The truckers of Tidewater Virginia find it very profitable to bunch the young onions as soon as they are large enough to be marketable, and sell them thus, green with the tops. Few of the Italian onions are good keepers, and no attempt should be made to hold the crop very long after maturity, but the demand for them is generally so active that there is little object in doing so. The cheapest method of growing them is to begin with the seed, but many prefer to gain time by the use of sets, which, planted in August or September, produce green onions for winter or full-grown onions early in April. We can supply the seed in any quantities throughout the year, and usually have our own growing of sets ready for delivery by the first of September. In the vicinity of Norfolk this crop is considered more remunerative than almost any other, and we can assure all Southern truckers that it will be to their interest to make a trial of it. Our strain of this onion must not be classed with the

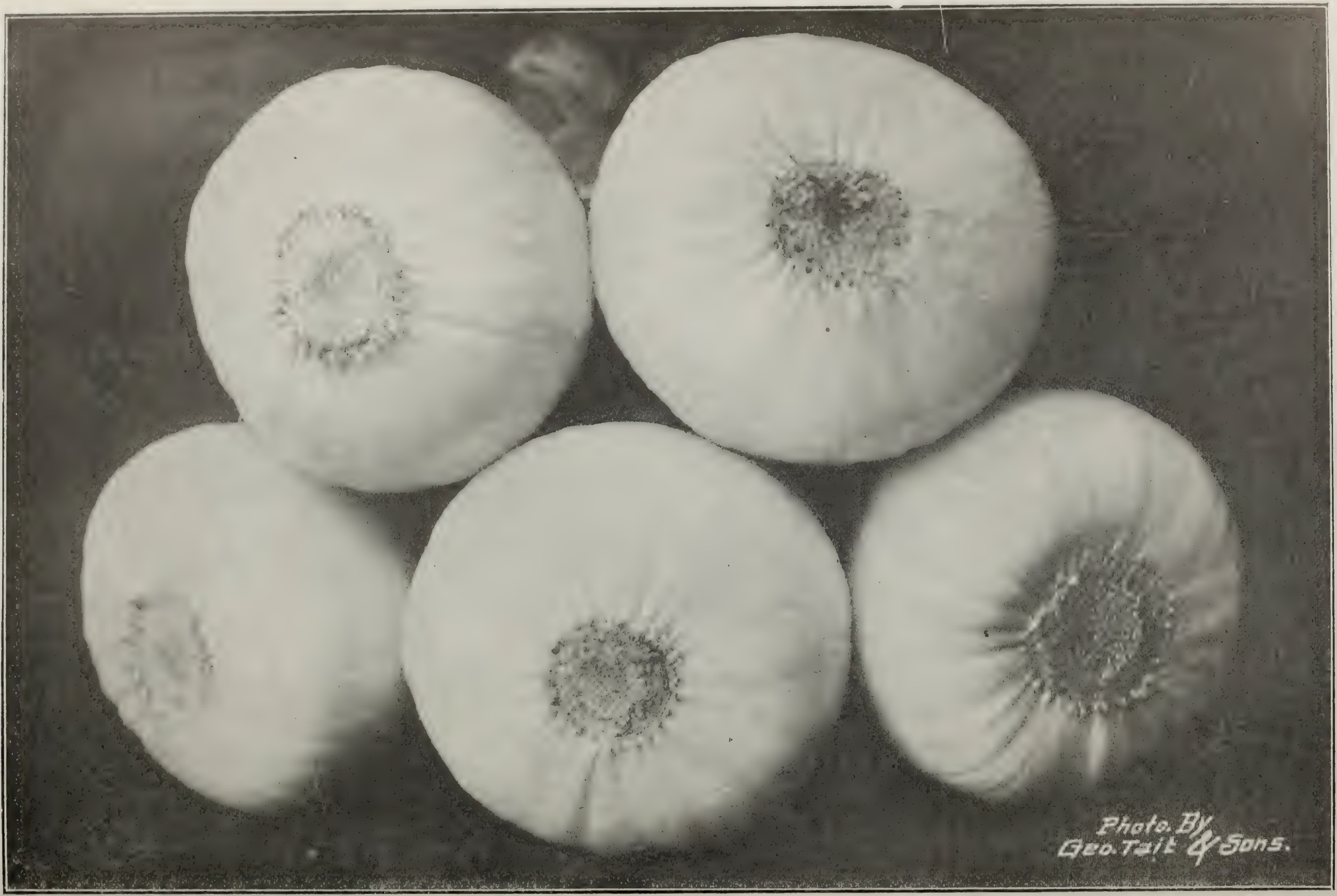


Photo. By
Geo. Tait & Sons.

Tait's Thoroughbred White Queen Onion, bunched green for market.

Specimens grown by Messrs. Y. Old & Bro.
Portsmouth, Va.

White Queen as usually sold, ours being quite twice as large, as well as more uniform. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Extra Early Pearl.—In no way different from the ordinary White Queen, and as usually sold, greatly inferior to our "Thoroughbred" strain of that onion. There are no grounds for classing it as distinct in any particular. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Extra Early Flat Red.—A rather light red onion, much earlier than the Large Red Globe, but not much more than half the size. It will be found very useful where the seasons are short, and is an excellent keeper. The flavor is mild and the grain peculiarly close. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

Extra Early Red Globe.—Onions of globular form are rapidly supplanting the late varieties, and this selection from the Large Red Globe has made the Extra Early Flat Red an unprofitable crop for market. The bulb has a rich, purplish red color, is almost as round as a ball, and keeps very well. Although so much handsomer than the Extra Early Flat Red, it is still fully as early and of equally good table quality. We commend it strongly to those who prefer red onions, believing they will find it more desirable than any other kind. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

Giant Rocca.—After having been practically dropped from cultivation for several years the Rocca is coming into popularity again, and we are having considerable demand for the seed. It is a magnificent, large, globular-shaped onion of light red color and very rapid growth. The seed generally produce full-grown onions within seven months from the time of sowing, and the bulbs are marketable at nearly all stages of their growth. The flesh is tender and mild-flavored, but it is well to remember that none of the Italian onions are good keepers. The Rocca, if held in the field after maturity and exposed to hot suns, followed by excessive rains, is liable to a rot which begins in the crown and rapidly spreads through the entire onion. For this reason we advise an early marketing of the crop whenever there is a demand which at all justifies it. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts.; lb., $2.00. Postpaid.

White Portugal, or Silverskin.—A flattened bulb of pleasing flavor, but not a very good keeper in the South, and not nearly as attractive or as fine as our Southport White Globe. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 50 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Southport White Globe.—Although a week or ten days later than the Silverskin in maturing, this almost perfect onion has so many points of superiority that any comparison of the two is quite out of the question. Nearly spherical, pure white, solid as wood and fine of grain, it is one of the handsomest onions in cultivation, and for the main crop without a rival among the various white varieties. The quality being fully on a par with its appearance, every market has learned to appreciate and seek it, and it always brings the highest market price. All stocks of the White Globe are by no means the same, and this description would hardly fit the bulbs which are produced by Western seed, the sole recommendation of which is cheapness. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 60 cts.; ¼ lb., $1.00; lb., $4.00. Postpaid.

Yellow Globe Danvers.—This has long been a standard variety for all uses, its uniformity of shape, bright color, and fine quality making it popular everywhere; it ranks very high in productiveness, 500 bushels and upwards per acre being a not uncommon yield, but it is less handsome than the Southport Yellow Globe, and for market purposes not so desirable, as it is not so perfect a globe. Although one of the earliest yellow onions, the Danvers is a perfect keeper, and may be stored for a long time before marketing if desired. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Southport Yellow Globe.—Although a little later than the Globe Danvers, this is distinctly superior, being a real globe onion. The skin is a pale yellow, several shades lighter in color than the Danvers, and in size, as well as in form, it has a decided advantage. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Large Red Wethersfield.—Dark red in color, flat, but very thick, this old onion is of unusually large size and keeps well. It has been found to suffer little from our hot summers, and owing to this peculiarity, can be relied upon to invariably produce matured bulbs from seed the first season, if sown as early as the middle of March. The flavor is exceptionally strong, and in table quality it does not compare with onions like Tait's Queen, Prizetaker or Crystal Wax. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

CULTURE.—1 ounce is sufficient for 100 feet of drill; 5 to 6 pounds are sown to the acre in drill; 40 to 50 pounds to the acre for sets. Onions require a strong, rich and friable soil, which has been well manured for a previous crop, and cultivation must be thorough. The seed may be sown in February, March and April, in beds about thirty inches wide, with the rows from 12 to 14 inches apart, the drills drawn shallow, as the best onions grow on the surface. Sow very thickly and cover with about half an inch of fine soil, pressing the earth down with the back of a spade or a roller. When well up, thin to four or five inches in the row and keep the beds well stirred until the young onions are started, after which it is well to hand-weed. In this latitude, a good crop can generally be obtained by sowing in September or October in the way described, as they will grow until very cold weather and resume their growth in the spring. On account of the heat of our climate, large and perfect onions of the American varieties can rarely be grown from seed the first season, and the general practice is to raise the White and Yellow from "sets" planted in the fall and spring. Sets are obtained by sowing very thickly in drills one foot apart early in the spring, harvesting the crop when the tops have died, and storing them, thinly spread, in some dry, airy place. Queen and Prizetaker sets are usually set out in September or October, but other kinds are best kept out of the ground until February. In transplanting have the shallow drills one foot apart and put the sets four or five inches apart. Both soot and salt may be advantageously applied to onion beds, and as is generally known, successive crops can be grown indefinitely upon the same ground.

ONION SETS.

EASTERN GROWN FROM THOROUGHBRED STOCKS.

(Prices of Onion Sets are subject to change, and are invariably "F. O. B. Norfolk.")

Quotations per bushel and per 100 bushels furnished on application, but we beg to call especial attention to the fact that we deliver measured bushels instead of a so-called bushel of 32 lbs., on which basis the purchaser is far from receiving a real bushel.

15 cts. per qt. must be added to the price of onion sets when ordered to be sent by mail or prepaid express.

We wish to state that our Onion Sets are all Jersey or Pennsylvania grown, from the very best seed, and should not be put in the same class with Western grown sets, which are always on the market at low prices; these being usually of impure stock, rarely produce good bulbs in our climate, often seeding to such an extent as to entirely ruin the crop. Inexperienced persons are naturally misled by the appearance of such sets, thinking that handsome, well-formed bulbs will be sure to prove satisfactory, whereas such is by no means the case.

As the sets of the Queen or Pearl deteriorate shortly after being taken from the ground, they must be planted in September, October or November, no stock of them being carried after that time. They grow rapidly, and, if set out in September, will be large enough to use for green onions by Christmas. Tree or Egyptian sets cannot be supplied later than February.

White Portugal.—The well known Silverskin onion, a general favorite for the family garden and valuable for local markets; it is apt to become discolored from bruises when shipped. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

Yellow Globe Danvers.—In general usefulness, this is probably the very best, as it ripens quite early in the summer, is of large size and may be stored for a long time without injury. It keeps much better than the Silverskin, and is of finer quality than the Red. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

Red Wethersfield.—Although much less desirable than the Yellow Globe Danvers, this old variety is still used to some extent here and there on account of its extraordinary keeping qualities. The flavor is extremely strong. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

Tait's Thoroughbred White Queen.—The most beautiful as it is the best flavored of all onions. No other compares with it for use when green, and it is the very earliest to mature. The full grown onion softens quickly, however, and no one need attempt to keep them very long. In order to secure these in quantity, it is always advisable to give us the order before August, our entire crop being often sold almost immediately upon arrival. As the seed from which our Queen sets are grown is worth $2.85 per pound, competition as to price with Western onion sets is obviously out of the question, but one bushel of our sets will often produce more salable onions than ten bushels of the cheap stock. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts. Price per bushel on application.

White Pearl.—Merely another name for the Queen, described above. It should, however, be noted that the Pearl, as usually sold, has nothing whatever in common with our Thoroughbred strain of the White Queen, being grown in the West from cheap, inferior seed.

Potato.—Formerly grown in every Southern garden, but now little used, on account of its inferiority as compared with the Globe Danvers. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts. Price per bushel on application.

White Multiplier.—Each bulb of this variety produces a cluster of small onions, and it is considered particularly good for pickling, although also used for bunching green in the spring. It is a poor keeper and is not recommended for market. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

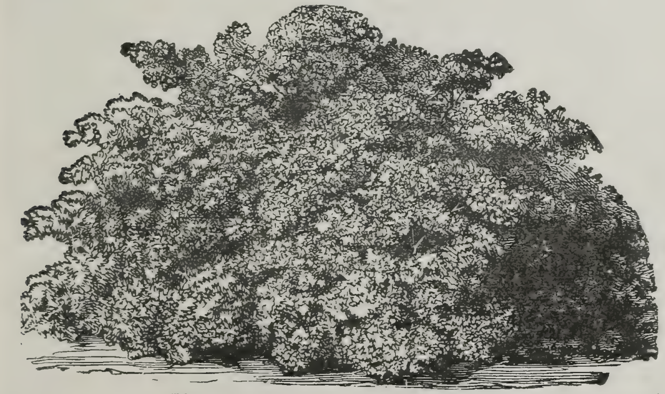
CULTURE.—1 quart of onion sets of average size will plant about 40 feet of drill. Plant the White and Yellow early in the spring in rows nine inches apart, allowing four or five inches between the bulbs, and as the best onions are those which grow on top of the soil, it is advisable to draw the drills very shallow. Sometimes, especially when planted very early, the set will throw up a seed stalk, which must be promptly pinched out, or there will be no development of the bulb. For the successful cultivation of this crop, rich soil and heavy fertilizing are absolutely necessary, and the beds must be kept clean.

Especial attention is called to the fact that our quotations are for QUARTS in DRY MEASURE, and for MEASURED BUSHELS. In the trade it is customary to use liquid measure for quarts and to give 32 pounds for one bushel—a system under which the buyer gets neither quarts nor bushels in reality. It is obviously necessary to bear this in mind when comparing prices of onion sets.

PARSLEY.

(*Apium Petroselinum.*)

Plain.—A strong, hardy plant, which is excellent for seasoning, but not so pretty for garnishing as are the curled varieties. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.


Extra Double Curled Parsley.

Extra Double Curled.—Equally as good as the Plain for seasoning, and more suitable for the table, as the leaves are prettily curled. Every garden should have its row or bed of Parsley, as few plants are so useful in the kitchen. As a market gardening crop, it is very profitable indeed, if trouble be taken to protect it in severe weather during the winter, and we recommend it especially to those who have small farms. Our stock of Extra Double Curled Parsley is believed to be the best in existence, and market gardeners will find it astonishingly productive as well as of the deepest color. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Fern Leaved.—The foliage of this variety is as delicately divided as a fine fern, and it is one of the prettiest of garnishing plants. The flavor is the same as that of the ordinary kinds, but it is hardly productive enough to be desirable for market. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Moss Curled.—The darkest in color and the most densely curled of all, being very like some luxuriant moss. It makes a beautiful border plant, and is valuable for that purpose, aside from its usefulness on the table. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

CULTURE.—1 ounce is sufficient for 150 feet of drill; 4 pounds will sow an acre. Sow in autumn or spring in drills fifteen inches apart, or as edging for beds. Keep the ground well open and the weeds down by frequent hoeing, and when the plants get strong thin to six or eight inches apart. Parsley seed is very slow in germinating, often requiring a month, and should be sown in rich, mellow soil, the surface being then made very firm. If the ground be covered with old bags after the seed is sown, moisture is thus retained until the seeds have sprouted, while the effect of the heavy rains is also prevented. With this precaution there is never any difficulty in securing a stand of parsley, even during the heat of summer. During intensely cold weather, it is well to give the bed some slight protection of hay, grass or burlaps, as all damage may be easily avoided.

PARSNIP.

(*Pastinaca Sativa.*)

Improved Hollow Crown.—This standard variety is still the favorite for general cultivation. Every one is familiar with its long, smooth root, easily distinguished from other kinds by the depression at the top. The flesh is very sweet, particularly after frost has touched them, and the yield per acre is greater than can be had from any shorter parsnip. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Abbott's Improved Sugar.—Identical with Hollow Crown, described above.

Improved Guernsey.—This fine strain of half-long parsnip is liked by many on account of the ease with which the crop can be gathered, the root being considerably shorter than the Hollow Crown. It is not so productive as the larger variety, although not inferior in quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

CULTURE.—1 ounce is enough for 100 feet of drill; 4 pounds will sow an acre. Sow very thickly, early in and at any time during the spring, in drills eighteen inches apart in deep, rich, sandy loam, which has been well manured for a previous crop. When the plants are two or three inches high, thin out to six or seven inches apart and hoe frequently to keep down weeds. The roots, which are excellent for stock as well as for the table, are much improved in flavor by being left in the ground during the winter.

PEAS.

(*Pisum Sativum.*)

Prices of all Peas are invariably "F. O. B. Norfolk."

All of the Peas offered by us are grown in Canada under the most careful personal inspection, and are as pure as such attention can make them. In competition with the foremost seedsmen in the United States our peas have invariably taken the first place, and have never failed to win special praise from the Experiment Stations.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

15 cts. per qt. must be added to the price of all peas ordered to be sent by mail or prepaid express.

EXTRA EARLY.

Gradus.—In many localities this pea has been introduced under the disguised name of "Prosperity," and so it is not known by the name which it received from the English originator. Under whatever name it wins its way there can be no question that its introduction marked a new step in pea culture, for it possesses an unprecedented combination of valuable qualities. It is about as early as most of the standard extra early trucking peas, is quite twice their size, and yet is characterized by a sweetness unsurpassed by the finest of the wrinkled sugar peas. This statement natu-

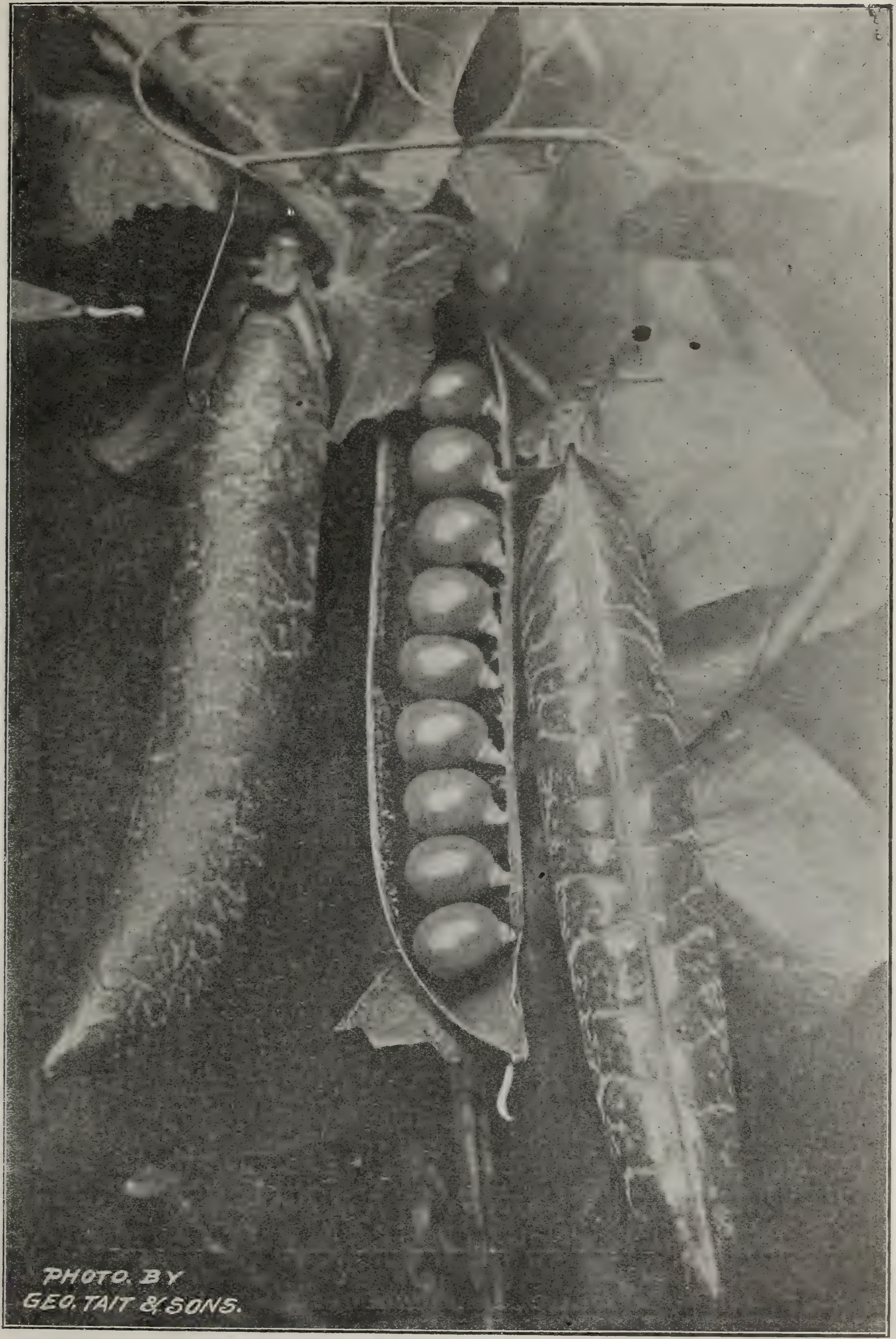


PHOTO. BY
GEO. TAIT & SONS.

Thoroughbred Extra Early Gradus Pea.

Specimens grown by Messrs. Y. Old & Bro.,
Portsmouth, Va.

rally will suggest to many readers that, in praising the Gradus, we have gone beyond reasonable bounds, but a practical trial will prove there has been no exaggeration whatever. None of the old sugar peas can bear comparison with it, and we trust that such of our customers as are still unacquainted with it will not again lose the opportunity to use the finest pea of which we have knowledge. Our first idea was that its use would be limited to private or the smaller market gardens, but it has grown steadily in popularity among large shippers, and, even at high prices, has been in great demand. Not only does it invariably bring the highest price in all markets, but there is never any difficulty in getting hands to pick these immense peas, no matter how unwilling they may be to go into fields of the ordinary extra earlies. Since many growers have seen fine pea crops repeatedly go to waste not for want of a good market, but for want of pickers, the advantage thus gained is plainly of the greatest importance. Few things are altogether perfect, and it must be admitted that the Gradus is open to criticism on account of its delicate nature, the vine being less sturdy and robust than most extra earlies. Reasonably late plantings will usually offset this weakness, but those who fail with it are advised to use the Laxton—a large-podded pea almost as early and of the same quality but stronger. Our stock of Gradus **is very carefully grown in Canada under our personal supervision**, and our great acreage enables us to sell it at a lower price than most seedsmen can quote on inferior peas. Height, 3 feet. Pt., 25c.; qt., 50 cts.; 2 qts., 90 cts. Price per bushel on application.

Prosperity.—This is merely a name under which a certain seedsman sought to disguise the Gradus when it was brought out.

Thomas Laxton.—Gaining ground rapidly every year since its introduction, the Laxton is now thoroughly established as one of the two best peas for market gardeners, the Gradus being its only real competitor. Each has its own advocates, but, in our judgment, the Laxton is for two reasons likely to push the other more and more out of use on all large farms: the seeds can be produced more cheaply, for one thing, and there can be no question that it has a stronger constitution and therefore suffers less in bad weather. Unlike most wrinkled peas, it germinates vigorously and the vine, which makes a growth of about three feet, matures the crop with great uniformity. The pods, although shorter than those of the Gradus owing to their bluntness, really contain more peas as a rule, and their dark green color adds materially to the market value; the peas themselves are very large and possess the luscious sweetness of the true sugar peas. In earliness it follows the Gradus very closely, being rarely more than two or three days later in picking, while in cold, wet springs it will often grow more rapidly. After extensive experiments, we strongly recommend it for general use, especially to those who have not been successful with the Gradus, but who are reluctant to return to the smaller varieties of peas. Height, 3 feet. Pt., 25 cts.; qt., 50 cts.; 2 qts., 90 cts. Price per bushel on application.

Tait's Nonpareil.—The earliest and purest smooth pea in the world, much less showy than the Gradus or Laxton, but hardier than either. It is a single-picking pea amazingly uniform in ripening, an enormous yielder and more beautifully colored than any other, the clear, waxen green of the pod being so permanent that the Nonpareil may be held without injury for several days in case of temporarily depressed markets or a scarcity of pickers. The same advantage will, of course, appear, when shipments are long in transit, and also makes the Nonpareil one of the two best peas for fall planting. Many of the largest growers of peas are now using the Nonpareil exclusively, and it is regarded by experts as the finest selection of smooth peas ever made, the N. C. Experiment Station summing up their experience as follows: "At the North Carolina Experiment Station we have made careful tests of many varieties. The strain sold by Messrs. George Tait & Sons, of Norfolk, Va., we have always found to be the earliest." Fine as the Nonpareil is, we do not, of course, claim that it is in the same class with Laxton and Gradus, these larger-podded varieties being well worth the difference in cost, since they are so easily picked and bring higher prices in market. Height, 2 feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts. Price per bushel on application.

Ameer.—This exceedingly handsome pea might well be called the "happy medium" between Tait's Nonpareil and the Gradus, since it seems to combine admirably much of the best in each; the vine is hardy, of extraordinary productiveness, and the pod always excites great admiration when first seen, its plump symmetry giving it a beauty which almost challenges the superior length and breadth of the Gradus. This may be observed in our full-page illustration, which also shows how uniformly the peas mature, although it cannot suggest either the vivid green color or the smoothness of the pods. Each season finds it more in demand, even with the competition of the Gradus and Laxton, and, in heartily commending it, we wish only to mention our inability to agree with those who pronounce it equally as early as those two wonderful stocks; we find it a shade later, but this must be considered in connection with its great hardiness, which, of course, allows very early planting. Height, 3 feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 70 cts. Price per bushel on application.

Nott's Excelsior.—Lovers of the old American Wonder will find in this fine extra early a pea entirely to their taste, the pods being nearly fifty per cent. larger than those of the Wonder. It is of very compact growth, a great bearer, and in sweetness it ranks with any of the other wrinkled peas. Height, 1 foot. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Sutton's Excelsior.—We are now listing this new English selection from the American Wonder, having found it even better than Nott's Excelsior. It is a really ideal dwarf extra early, with pods of good size, while it certainly surpasses in productiveness all other dwarf varieties. The vine is particularly healthy, and we commend it without reserve to all who prefer peas with little vine. Height, 1 foot. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Tait's Despot.—This famous old strain cannot, of course, compete as to size and quality with either the Gradus or the Thomas Laxton, but some pea-growers will use nothing else, having found it always dependable. The vine is a strong grower, but without the least tendency to "run," and perhaps no other variety will endure dry weather as well and yet keep true to the dwarf type in rainy seasons. Height, 2½ feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts. Price per bushel on application.

Alaska.—There are a great many stocks of this pea, originally called "Laxton's Earliest of All," and the name means less than in the case of any other sort, some strains being fine selections, while others sold as Alaska are frequently worthless. When pure, it is one of the best extra earlies, and our famous Nonpareil was originally bred from it. Height, 2 feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts. Price per bushel on application.

First and Best.—Of the same type as the Rural New Yorker and a favorite with many truckers who are not acquainted with our Nonpareil, Despot and Ameer. Height, 2½ feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts. Price per bushel on application.

Rural New Yorker.—A fine, early stock, vigorous and very uniform if grown from pure seed stock. Height, 3 feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts. Price per bushel on application.

American Wonder.—A famous little pea, never growing more than nine or ten inches high, but literally covered with well-filled pods of moderate size. It was long a general favorite, but with the introduction of Nott's Excelsior and Sutton's Excelsior, has lost its value and should no longer be planted. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

McLean's Premium Gem.—Like the American Wonder, this once popular dwarf extra early has been retired from cultivation—not because of any fault in it, but through the remarkable improvements which have been made in this vegetable recently. We now offer much more desirable peas, and the reader is referred to the preceding paragraphs. Height, 1 foot. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

EARLY.

Maximus.—For growers whose preference is for yield rather than extreme earliness, we now have an early variety which is perfectly adapted to their requirements, and bids fair to altogether revolutionize the growing of peas for fall shipment. The Maximus is a full picking later than the true extra earlies, but makes a broad, very thick pod, setting them in the most extraordinary profusion, even when the season is unfavorable. It is thus peculiarly valuable for fall use, since the principal difficulty with the late crop of peas is the shortness in yield when September happens to be hot and dry. Up to this time we have never had any large quantity to offer, but all those who were able to get it are enthusiastic over its pre-eminence in its own special field. Although a well-flavored pea, it is not intended for use in family gardens, others in this list being better for that purpose. Height, 2½ feet. Pt., 15 cts.; qt., 30 cts.; 2 qts., 50 cts. Price per bushel on application.

Improved White Sugar Marrowfat.—We have never been able to understand how this pea has been so overlooked by the seed trade that practically only the truckers around Norfolk and Baltimore know of its existence. The Marrowfat in its name will doubtless prejudice many against it, as it naturally suggests the coarse old types of Marrowfat, but it has really little in common with either the Royal or the Black Eye. Early, hardy and tremendously productive, it is also exceptionally good in flavor, being almost equal in quality to the wrinkled kinds. For canning there is nothing better, and those who supply local markets will find its beautiful pods very attractive to the buyers. Height, 3 feet. Pt., 15 cts.; qt., 25 cts.; 2 qts., 40 cts. Price per bushel on application.

Photo. By
Geo. Tait & Sons.

Thoroughbred Ameer Peas.

Photograph of a single vine, showing uniformity of ripening. Grown by Messrs. Y. Old & Bro., Portsmouth, Va.

MEDIUM.

Admiral Dewey.—Gardeners who have experienced difficulty in growing the large-podded kinds of peas will do well to try this, as it is unquestionably of a peculiarly healthy constitution, resembling in this respect the standard smooth varieties. While too late for competition with the Extra Earlies, such as Gradus and Thomas Laxton, it stands first in every other desirable quality and will become the favorite for the medium crop so soon as its merit is learned. The pods are of the largest size, straight and well formed, of the deepest green, and remarkable for the small percentage of "puffs." Height, 3½ feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Duke of Albany.—Honors would be about even between this and Admiral Dewey were the Duke of Albany more uniform in ripening, and even with this defect it cannot fail to become everywhere a great favorite, especially in private gardens, where a long season is by no means a disadvantage. The pods are larger than those of any other kind, and the peas very rich in flavor and of really melting tenderness. Height, 3 feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Champion of England.—This famous old variety was the first wrinkled pea, and for many years had no rival as a sweet pea for family use. It is still largely grown, although finer sorts have been originated, and can be relied upon to produce a very heavy crop. Height, 4½ feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Heroine.—A first-class pea, which deserves its universal popularity. The pods are of fine size, and in productiveness it ranks among the best. Height, 2½ feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

LATE.

Sharpe's Queen.—When this superb pea came over from England a few years ago, we promptly placed it at the head of our list of late peas, and, notwithstanding the annual introduction of new selections, it still holds that place. With immense pods literally crammed with deliciously flavored peas, it bears comparison with anything in cultivation, and we are sure no one will ever be disappointed with its productiveness. For an ideal succession of peas we would suggest Gradus, Heroine, Admiral Dewey, and Sharpe's Queen. Height, 3 feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Magnum Bonum.—We have many customers who do not care to even try the newer kinds of peas, so firmly is this old stock rooted in their estimation, and indeed one can hardly wonder that this is the case. The Magnum Bonum has a vigorous vine which produces immense pods and will, if supported by brush or trellis, continue longer in bearing than any other variety; the pods are really packed with large peas and to the very end of the season the rich flavor is maintained. Height, 4 feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Long Island Mammoth.—Better known in some sections as Telegraph, this handsome pea is one of the best late varieties, and is particularly popular with market gardeners who want to make only two or three pickings. It is as good as it is showy, but on the whole we prefer Sharpe's Queen. Height, 4 feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Telephone.—One of the best late varieties, with very large pods. Height, 4 feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Yorkshire Hero.—An excellent wrinkled pea for following the extra earlies, being large, prolific, and well flavored. The pods are very broad, and the peas have an advantage over most sorts in that they remain tender a longer time than any others, never becoming really hard. Height, 3 feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 75 cts. Price per bushel on application.

Royal White Marrowfat.—Previous to the introduction of the Sugar Marrowfat, this was a profitable crop to grow for the canners, but it is now altogether out of date and should not be planted for any purpose. Height, 4 feet. Pt., 10 cts.; qt., 15 cts.; 2 qts., 25 cts. Price per bushel on application.

Black-Eye Marrowfat.—This familiar old pea has quite outlived its usefulness except for planting in the fall in sections where its hardiness will enable it to survive the winter; we still have considerable sale for it in the spring, but only to those who are ignorant of the immense superiority of the Sugar Marrowfat. Height, 3 feet. Pt., 10 cts.; qt., 15 cts.; 2 qts., 25 cts. Price per bushel on application.

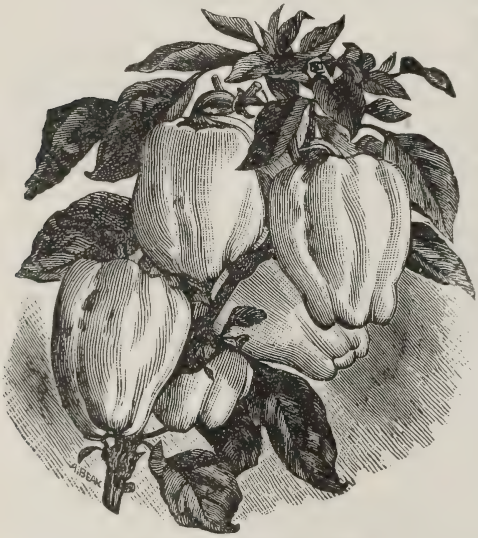
"CABBAGE PEAS."

(Edible Pods.)

Giant Sugar.—The most vigorous and the largest podded of the sugar peas, but rather inferior to the Melting Sugar in quality. The pods are extraordinarily broad and thick, and the vine is very productive. Height, 4 feet. Pt., 20 cts.; qt., 35 cts.; 2 qts., 60 cts.

Melting Sugar.—An improved variety, which grows four or five feet high and produces an immense quantity of large, broad pods of light color. It is very sweet and as tender as a young snap bean. Gardeners who have continued to grow the old "Cabbage Pea" are recommended to try the Melting Sugar, and we think they will admit the propriety of its attractive name. Height, 4 feet. Pt., 20 cts.; qt., 40 cts.; 2 qts., 70 cts.

CULTURE.—1 quart is sufficient for about 75 feet of drill; extra early peas are planted in drills at the rate of 1½ to 2 bushels to the acre; Marrowfat and tall growing kinds at the rate of 1½ bushels to the acre. Dry and moderately rich loam is best adapted to early peas; heavy soil is preferable for the late sorts. As fresh rank manure is apt to induce too heavy a growth of vine, manuring for the spring crop should be done in the previous autumn, or if deferred until the time of planting, only thoroughly decomposed manure should be used. For an early crop for family use, sow the rows ten inches apart, with four feet between double rows, and if a succession is wanted, sow at intervals of two weeks until April. The object of truckers being to secure an early rather than a large crop, Marrowfats are sown by them from the middle of November to the middle of January, and Extra Earlies from the 10th of January to the last of February. Deep planting is preferable, as it enables peas to better withstand extremes of either heat or cold. The late varieties do best when in rows far apart and with low-growing crops planted between. Commence hoeing when the peas are two inches high, and when the tendrils appear, stick with brush and draw the earth up on each side to help in supporting the vine. Considerable profits are usually realized from a fall crop of peas planted between the 20th of August and the 20th of September, and shipped in October or November, there being usually an active demand for them about that time. For this purpose the Despot, Maximus and Nonpareil are by far the best, as all these stocks resist heat and drought wonderfully. As the reputation of our peas is taken advantage of by unscrupulous merchants to sell inferior stocks, our friends should be careful to see that any peas offered as Tait's have our seal upon them.



Golden Dawn Pepper.

FIELD PEAS.

Canada Field.—A valuable crop for stock feeding. See "Miscellaneous Field Seeds."

PEPPER.

(*Capsicum.*)

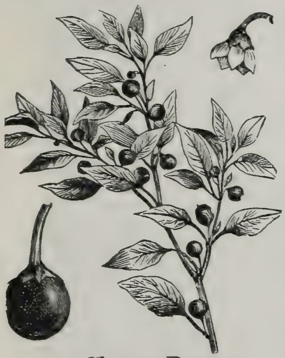
Neapolitan.—For market gardening we strongly recommend this new Italian variety, which is a full week earlier than even the Golden Dawn, and in flavor is not surpassed by any of the sweet peppers. It is very attractive in appearance, being smaller in diameter than Ruby King and about four inches long. The color a vivid scarlet. The bush is very strong and amazingly productive. For early use, the Neapolitan has no rival, and all pepper growers should have a portion of their crop in it. Pkt., 10 cts.; oz., 40 cts.; 2 ozs., 60 cts.; ¼ lb., $1.00; lb., $4.00. Postpaid.

Chinese Giant.—Peppers of the large type have been increasingly profitable for Southern shippers in late years, and the Ruby King has made a great deal of money for those who have been growing it. In the Chinese Giant—now past the experimental stage—we have a Bell Pepper which is nearly twice as large as the Ruby King, much handsomer and of decidedly finer quality. The fruit is almost square, approximating five inches each way, and is most brilliantly colored; like the Golden Dawn and Ruby King, the thick flesh is quite different from most peppers, being so mild and sweet that it makes an excellent salad. While the bush rarely grows more than thirty inches high, it is remarkably strong of stem and branches widely like a dwarf tree. It is several days behind the Ruby King in earliness, and according to our observation, far less productive. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 75 cts.; ¼ lb., $1.25; lb., $5.00. Postpaid.

Large Bell, or Bull Nose.—The favorite pepper for pickling or for use as mangoes, but rather hot for any other purpose. Although very much smaller than the Ruby King, and Chinese Giant, and, in our opinion, less desirable for market, it is still preferred by some gardeners on account of its extraordinary productiveness. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Ruby King.—A very fine variety, the fruit of which resembles that of the Bull Nose in shape, but of lighter color and much milder flavor. It may be eaten raw, prepared as tomatoes and cucumbers, or made into salads. Until surpassed in size by the new Chinese Giant, the Ruby King was the most profitable market pepper, but it may have to make way for the larger and handsomer variety, except for early use. The Neapolitan, Ruby King and Chinese Giant make an ideal succession. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Small Chili.—The variety from which pepper sauce is made. The pod is red and exceedingly pungent. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.



Cherry Pepper.

Long Red Cayenne.—A well-known narrow, bright pepper, which is generally dried and used in that condition for various culinary purposes. It is always in demand, and may be brought to market either green or dried. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Sweet Spanish.—This is one of the mildest kinds, and is used both for salad and in pickles. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Red Cherry.—Named from its close resemblance to the cherry. It is used either as the Cayenne or as pickles. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 oz., 45 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Sweet Golden Dawn.—Very much like the Bell in shape and general appearance, but of a soft yellow color and much less "fiery" in flavor, even the seeds being rather sweet. The bush is extraordinarily productive, and previous to the introduction of the Neapolitan, it was easily the best early pepper. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

CULTURE.—1 ounce will produce about 1,000 plants. Sow in warm, mellow soil late in the spring, and when the plants are large enough, thin so as to leave eighteen inches between them. Hoe frequently to keep down all weeds, cultivating in general the same as egg plant. If the seeds are sown indoors, so as to get the plants started early, arrangements must be made to have a uniform high temperature.

SEED POTATOES

THROUGHBRED STOCKS GROWN IN THE NORTH EXPRESSLY FOR SEED.

When we added potatoes to our list two years ago, it was with the intention of growing only a limited quantity for the benefit of those who could appreciate and were ready to encourage an effort to raise the standard of seed potatoes in the South. To our surprise, however, our entire crop was taken both seasons almost as soon as the catalogue was issued and we have been compelled to engage very largely in the growing of seed potatoes. Many of the principal growers have personally thanked us for adding the new department, and proved their sincerity by giving us their entire business. The record of our potatoes has been really phenomenal, as they have given perfect stands everywhere, often side by side with other seed which did nothing, and their purity excited universal comment. No such uniformity of bloom has ever been seen in this section, and in many cases the yield from our stock far exceeded any previously produced on the same land. Being packed in double-headed barrels instead of the bags in general use, our potatoes escape all bruising and their perfect condition is illustrated by the fact that in cutting a carload of two hundred barrels, our customers rarely lose so much as a bushel of potatoes; in many cases the loss has been less than a peck. Our potatoes are grown by the best Aroostook County farmers, carefully inspected at all stages, stored in Maine under ideal conditions, and delivered in double-headed barrels containing full 165 lbs. Such stock cannot be sold for the same price as inferior seed in bags frequently weighing only 145 to 150 lbs., but we offer them at a very small profit, and better figures cannot be obtained from any responsible dealer. We believe it will be to the interest of all potato growers to place their orders with a firm which for forty years has been devoted exclusively to the production of thoroughbred seeds, and has created for Norfolk the reputation of having the highest standard for seeds in the United States. Prices quoted for potatoes are invariably F. O. B. Norfolk, and are subject to change as the season advances.

Beauty.—Earlier than the Cobbler, of better quality, more uniform and productive, this new stock is obviously destined to take the first place among potatoes grown for early shipment, and we urge all Southern truckers to secure at least enough for trial this season. Unlike the Irish Cobbler, which never was and can never be made really pure, the Beauty is a distinct type with no mixture of blood, and so has almost absolute uniformity in shape and ripening. In general it looks very like the Cobbler at its best, but the skin gains a special attractiveness from a faint blush which usually surrounds the eyes, and the flesh is of snowy whiteness; the table quality far outranks that of the Cobbler, being fully equal to the best late potatoes. The Beauty has been thoroughly tested for three years, and we are now entirely satisfied as to its marked superiority as compared with the extra early varieties in use at present. No order for more than five barrels can be accepted this season, as we shall plant most of the seed on hand, but we expect to have an ample supply for 1912. 4 qts., 50 cts.; pk., 75 cts.; bush., $2.50; bbl., $5.00.

Bliss Triumph or Bliss Red.—Although less used than formerly, this old Extra Early is still a favorite in certain sections, especially eastern North Carolina. It is a sure and heavy cropper. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Bovee.—Since the introduction of the Irish Cobbler, this has been steadily losing ground, and we find that of the best informed growers few will use it at all this season. It is a fine selection from the Hebron, of particularly good shape and remarkable uniformity, but very uncertain as to yield; if the conditions are in any way unfavorable, the tubers will form too small to be merchantable. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Clark's No. 1.—Like the well known Houlton Early Rose in general characteristics, but not much used since the introduction of the Irish Cobbler. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Dewdrop.—No potato could be more symmetrical or uniform, and we find it popular wherever known. The tubers are bunched closely at the base of the plant, practically all being of marketable size, and the quality is first-rate. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Bliss White.—Under the name of Pride of the South, this handsome potato has won much favor in the South. It is practically the same as Red Bliss except as to color, and is equally productive. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Carman.—Identical with Green Mountain.

Crown Jewel.—Still largely used by many growers, but not as profitable as some of the newer potatoes. It is very early, pure white with pinkish end, and an excellent keeper. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

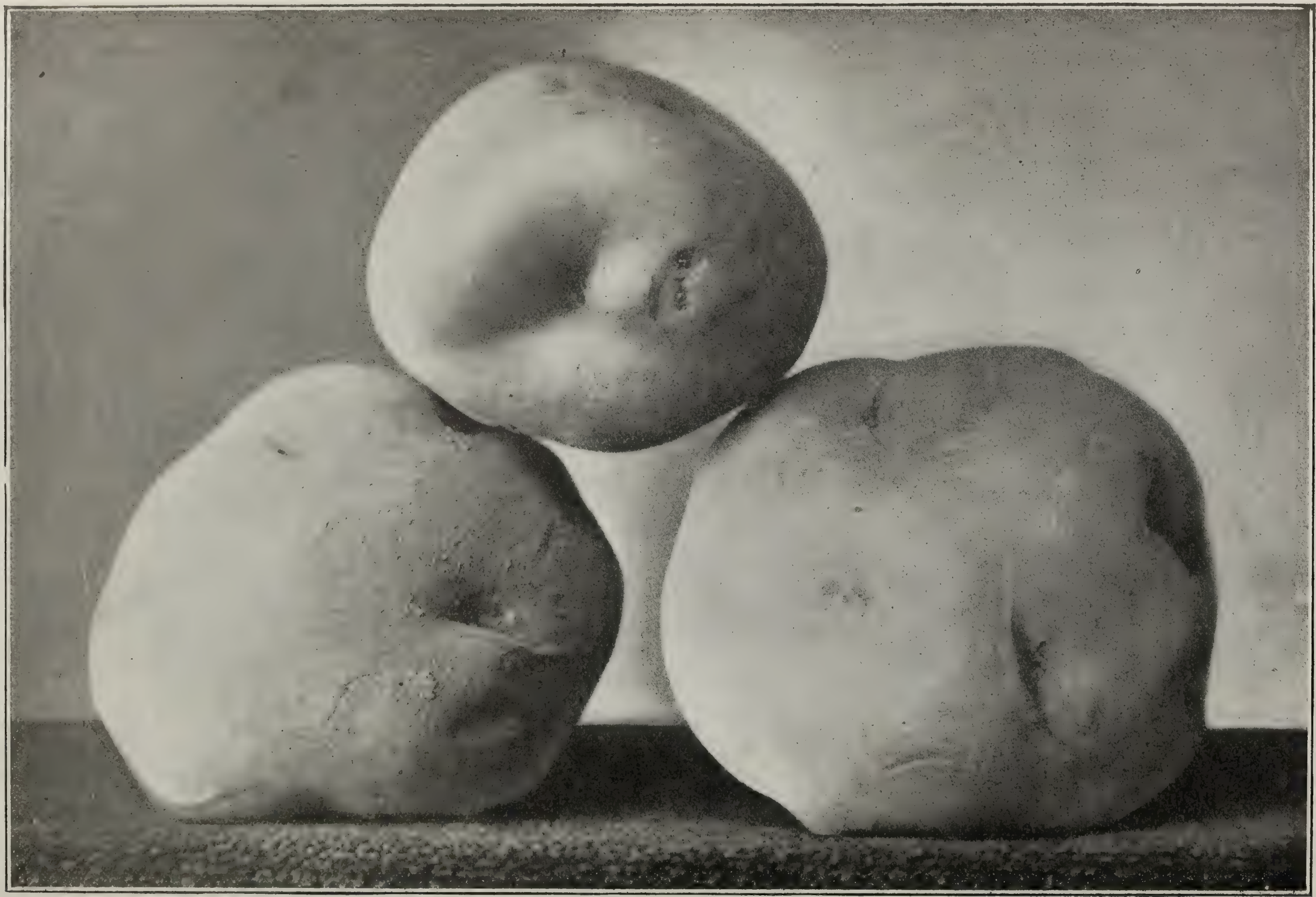
Ensign Bagley.—Identical with the Dewdrop.

Green Mountain.—For the main crop this large, oval-shaped potato is probably the most satisfactory, as it is of exceptionally good table quality and enormously productive, having few small tubers. Both skin and flesh are pure white, the skin very smooth, with eyes peculiarly shallow, and it is one of the best potatoes for keeping. In many localities this variety is better known under the name of "State of Maine." 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Hebron.—An excellent variety, whose quality and productiveness will probably keep it in use for some time yet, although we have better kinds. The flesh is pure white and the skin delicate rose. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Houlton Early Rose.—(True.) No description is needed of this, as it is merely the best type of the familiar old Early Rose. Our seed is grown from the genuine Aroostook stock. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Irish Cobbler.—No extra early potato has ever given better results in the South than the Cobbler, now more largely planted in this section than are all other kinds combined, its pre-eminent value for Southern shippers having been established beyond question. In earliness, yield, uniformity of size and freedom from disease it stands easily first, and we recommend it strongly to all who are as yet unacquainted with it. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.



The "Irish Cobbler."

Our thoroughbred potatoes will prove a revelation to most truckers.

Norther.—A selection from the Houlton Rose, and hardly to be distinguished from it in appearance or quality. 4 qts., 30 cts.; pk., 50 cts.; bush., $1.50; bbl., $3.50.

Perfection.—Identical with Beauty.

Sunlight.—Identical with the Dewdrop, but as usually sold, very inferior to our stock of that potato.

State of Maine.—Identical with the Green Mountain.

Quick Lunch.—Identical with the Beauty.

White Rose.—Identical with the Dewdrop.

Vermont Gold Coin.—Identical with Green Mountain.

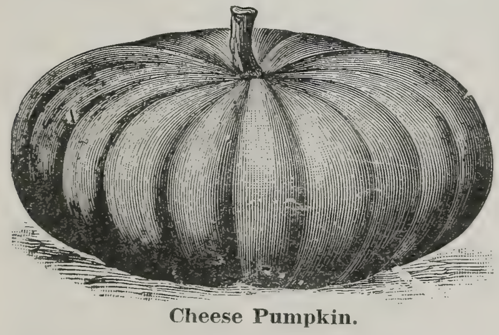
CULTURE.—1 bushel, when the potatoes are quartered, will plant approximately 400 yards, although by cutting to smaller pieces they can be made to go very much further; 3 to 4 barrels are allowed to the acre, potatoes with few eyes, like the Irish Cobbler, often requiring 5. For early potatoes very early planting is necessary, truckers in Tidewater Virginia beginning with the first suitable weather in February, and heavy manuring is absolutely essential. Where possible, it is a great advantage to plant after clover, peas or similar humus-supplying crops. Furrows five or six inches deep should be made two and a half or three feet apart, and unless potato fertilizer has been broadcasted, it should be drilled in the furrows at the rate of 40 lbs. to the hundred yards, mixing it thoroughly with the soil. An excellent practice is to harrow in 20 lbs. of low-grade fertilizer three or four weeks in advance, finishing with 20 lbs. of high-grade at planting-time. Drop the pieces about fourteen inches apart, and, if planting in February, cover with two furrows. Late in March, when the sprouts have started but are still under the ground, the rows should be dragged to remove the excess of covering and put the surface in good condition. After the dirt has been turned away from each side of the rows, little need be done except to work it back again by successive cultivations, and to guard against blight and the potato bug. Paris green, either in solution or mixed with plaster, is used to kill the latter, and all really careful farmers now spray regularly with Bordeaux Mixture in order to ward off the former; by adding a little Paris green to the Mixture, one operation will protect against both pests.

PUMPKIN.

(*Cucurbita Pepo.*)

King of the Mammoths.—This is recommended to all who want to grow large pumpkins for exhibitions or their own gratification, as it attains an extraordinary size under the right conditions. Specimens have been grown weighing nearly two hundred and fifty pounds, and they average twice the size of any other kind. The skin is orange colored, the flesh bright yellow and very thick, and the quality excellent. Any one endeavoring to raise exhibition pumpkins should see that the vines have ample space for growth, and each vine should be limited to one pumpkin. Pkt., 5 cts. and 10 cts.; oz., 30 cts.; 2 ozs., 45 cts.; ¼ lb., 60 cts.; lb., $2.00. Postpaid.

Jumbo.—Identical with the "King of the Mammoths." See above.



Cheese Pumpkin.

Connecticut Field.—The small early field variety, too well known to need description. It is very productive, and grown principally for stock. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 40 cts. Postpaid.

Large Cheese.—A large, flat pumpkin of extra fine quality, justly popular over the whole country. The flesh is thick, fine of grain, and extremely sweet, and it is one of the best keepers. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Cashaw.—One of the standard old varieties, popular in spite of all the new introductions. It is almost white, has a curved neck, hard skin, and very solid flesh. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Tennessee.—A bell-shaped pumpkin of medium size, with creamy white, slightly ribbed rind; the flesh is peculiarly fine-grained, very thick and dry, and makes delicious pies, the flavor generally being considered superior to the best sweet potatoes. The vine is productive, and the pumpkins keep until very late in the season. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

CULTURE.—1 pound is sufficient for about 200 hills; 5 or 6 pounds are put to the acre in hills. Plant last of spring in hills ten feet apart, and hoe frequently until the vines get a strong growth. Pumpkins should never be allowed in the garden.

RADISH

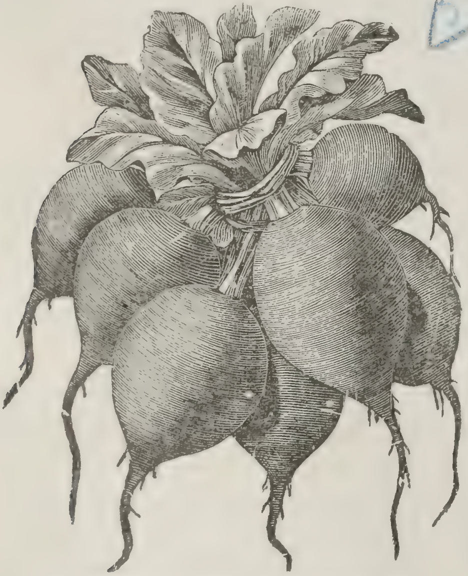
GROWN FROM TRANSPLANTED ROOTS

(*Raphanus Sativus.*)

EXTRA EARLY.

14

Tait's Favorite Forcing.—The greatest value of this famous radish lies in its availability for forcing throughout the South. It may be depended upon to pull in twenty or twenty-five days, but it is also largely used for field culture. It is perfect in both shape and color, the skin being a bright, transparent red, and the shape a compromise between the globe and the olive-shaped radishes—beautiful and wonderfully uniform. As a medium summer radish, it is all that could be desired, not even the Lady Finger surpassing it in crisp tenderness or delicacy of flavor, and it is an excellent all-round outdoor variety. Under the most favorable conditions it is possible to grow this radish in fifteen days, astonishing as this statement may appear, and nothing compares with it for sowing at intervals in the family garden. Never buy an unsealed package, as we know of at least one competing house which, trading upon the great reputation of Tait's Favorite, sells under that name a comparatively worthless radish. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid. Price per 100 lbs. and 1,000 lbs. on application.



Tait's Favorite Forcing Radish.

Tait's Fancy Forcing.—A forcing radish of lovely shape and color, very suggestive of our Favorite, and, like it, adapted to both open air and frame cultivation. The shape is almost an olive, the color vivid red, and there is just enough top to tie easily. Under protection the crop may be pulled within three weeks from the date of sowing, while in the field it leaves far behind every kind except the Favorite. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 20 cts.; lb., 75 cts.

Forcing Scarlet Globe.—One of the most desirable radishes for forcing under glass, and also good for field culture. It is very attractive in both shape and color, being a bright, transparent red and very smooth skinned. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Ne Plus Ultra.—Under this name the Forcing Scarlet Globe is often sold in the North and East. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

EARLY.

Early Scarlet Turnip.—Formerly one of the leading kinds grown by our Southern truckers for shipment, but now supplanted by Tait's Favorite and the White-Tipped Scarlet Turnip. It is extremely hardy, enduring severe cold after being well rooted, and is usually uniform in shape under all circumstances, our stock being grown from transplanted and selected roots. The color is a bright scarlet and the flesh of fair quality. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. on application.

Early White-Tipped Scarlet Turnip.—A very handsome radish, bright red with the exception of the tail, which is pure white; although it is thought by some growers to be a shade less hardy than the Scarlet Turnip, and to show more disfigurement on account of freezing weather, it is grown more largely than any other kind. We can supply this and all other kinds of market radishes in ton lots at special prices, and will be pleased to make quotations per 100 lbs., per 1,000 lbs., and per ton. Our seed is the finest French grown, saved from transplanted roots, and entirely out of the class of the cheap Dutch and English radish seed. As these low-priced seeds are never from transplanted roots, there is no certainty as to shape and color, and, as a rule, there is a great tendency to side roots and forks. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. on application.

Early White Box.—The Philadelphia gardeners are partial to this radish, and it is grown to some extent for shipment to that market. It is a rapid grower, rather small in size, with brittle, sweet flesh and pure white skin. There is little demand for it in any place except the one mentioned, and we do not recommend it for market gardening unless used for retailing mixed with the Scarlet, a bunch of the two kinds being very attractive. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Scarlet Olive-Shaped.—An early radish with a small top and fine olive-shaped root, but inferior in quality to Tait's Favorite, and not so desirable for market. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

White Icicle.—For forcing under glass, this pure white long radish is very desirable, as it is of more rapid growth than any similar variety. The flavor is exceptionally good, and its brittle, delicately tapering root is well suggested by its name. We do not hesitate to pronounce it the finest white radish ever introduced, not excepting even the famous "Lady Finger." Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

White Olive-Shaped.—Like the Scarlet Olive-Shaped in general type, but snowy white in color. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

French Breakfast.—This is one of the olive-shaped varieties and a great favorite for family use. At the top it is rich scarlet, from which color it shades gradually to white at the tip. It should be eaten when of medium size, as it soon becomes pithy and unfit for the table, a good plan being to make sowings at intervals of five or six days. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Cincinnati Market.—This fine strain of Long Scarlet is often called the Glass Radish, on account of its extraordinary brittleness, and we are sure it will be liked by all who try it; it is somewhat larger than the ordinary long variety, is of better color, and, remaining a long time in condition for the table, is, of course, especially good for family gardens. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 60 cts. Postpaid.

Long Scarlet Short Top.—This well-known old variety is adapted to cultivation in the open field or in frames, but is less desirable for the latter than the Cincinnati Market. Our French strain of the Long Scarlet Short Top is of extraordinary purity, and cannot be classed with cheap American seed, which produces roots split and misshapen. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid. Per 100 lbs. F. O. B. Norfolk, on application.

INTERMEDIATE.

Long Chartier.—This handsome strain may be grown to a very large size before becoming pithy, and is good for local markets which like large radishes. It is entirely distinct in color, being brilliant scarlet at the top, shading to rose in the middle, and blending into pure white at the bottom. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Long White Naples.—An excellent white radish, long and slender, with crisp and mildly flavored flesh. It is grown almost exclusively for summer use, and will be abandoned when growers have become acquainted with the exquisite new "Icicle" radish. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Long White Vienna.—The beautiful "Lady-Finger" radish, formerly the finest outdoor long radish in cultivation, and still the general favorite, owing to the fact that few persons know anything about the new "Icicle." It is pure white, of pretty shape, and delicious flavor, but a week later than the White Strasburg. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

White Strasburg.—This grows to a large size and remains tender for a much longer time than most kinds of radish. The flesh is pure white, nearly transparent, and very pungent. For market use it is undoubtedly the best of its class, and those of our truckers who ship early white radish to Northern markets now use it almost exclusively. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid. Price per 100 lbs. on application.

Golden Summer.—Oblong turnip-shaped, with heavy foliage, which enables it to withstand the heat of summer, although the skin is very thick and coarse in texture, the flesh is brittle and of good flavor. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

WINTER.

Celestial, or White Chinese.—While the winter radishes have been exceedingly popular with our German and Hebrew citizens, few other people have cared to grow them, none of the old kinds being at all delicate in texture or flavor; many are almost as fiery as pepper, and apt to be woody after attaining full size. In the Celestial, however, we have a radish which is really excellent for all seasons, and particularly adapted to winter use. It is about the same shape and size as the well-known Long Black Spanish, but is much superior to it in every respect, being pure white, very smooth and thin skinned, juicy and wonderfully brittle. While pungent enough to satisfy most palates, it is at the same time quite sweet, and is peculiarly digestible. Market gardeners should lose no time in taking hold of it, for there is no other winter radish in its class. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Japanese Giant (Sakurajima).—Specimens of this variety often grow over eighteen inches long, with a diameter of four or five inches. The quality is not so fine as some of the smaller kinds, but it is nevertheless much liked, and will probably become a standard winter radish. As it is not a rapid grower, the seeds should be sown not later than August, July being the best time. Pkt., 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Russian White Winter.—This is one of the largest radishes, often having a length of twelve or more inches; the flesh is firm and keeps perfectly. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

California White Mammoth.—Identical with Russian White Winter.

Round Black Spanish.—A standard winter radish, which may be stored as successfully as any of the root crops. It is a favorite with the Germans, most of whom prefer radishes of strong rather than mild flavor. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Long Black Spanish.—Formerly the most popular of the winter radishes, but now less used. The skin is black and the flesh hot and white. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

Chinese Rose.—Excellent for winter use, being of firm grain and pungent flavor, but much less desirable than the New Celestial. The root is conical in shape and the skin bright rose color. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 60 cts. Postpaid.

CULTURE.—1 ounce is sufficient for 100 feet of drill; 8 pounds will sow an acre in drills; broadcast, 15 pounds of long and 25 to 30 pounds of turnip are sown to the acre. The tenderness and sweetness of radishes are greatly dependent upon the rapidity of their growth, and they should not be sown upon cold and heavy soils. Dig the ground deeply and make it very rich with thoroughly rotten manure. If rank, fresh manure is used, the roots will be liable to fork. Sow as early as possible in the spring, broadcast or in drills one foot apart, thinning as needed. The early varieties are very hardy and will endure great cold before being killed, but as they are rarely good after having their growth checked, the beds should be covered in cold weather with straw or cedar brush. A very slight protection will be sufficient, especially if they are sheltered by fences or woods. Most varieties become pithy as soon as they are grown, so that successive sowings should be made every two weeks. The winter varieties are sown from the middle of July to the last of September and used as needed.

RHUBARB (PIE PLANT).

(*Rheum Hybridum.*)

Myatt's Victoria.—Very large, and, although somewhat later than other varieties, the best for general use. It is hard to grow rhubarb successfully in Tidewater Virginia, and we think gardeners of that locality may as well omit it from their list of profitable vegetables. Pkt., 5 and 10 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

CULTURE.—1 ounce will produce about 600 plants. Sow in April, in deep, rich ground, in drills a foot apart and one inch deep, and when well up thin to six inches apart. In the fall trench a piece of ground at least two spades deep, manuring abundantly, and set the plants out three feet apart each way, covering with leaves or coarse manure. It is best not to gather many of the stalks the first season, and in our Southern country a shady situation is absolutely necessary to prevent the roots dying in August and September. Perhaps the most profitable plan for Southern growers is to buy the roots—as offered below—setting them out in the fall, and cutting the entire yield the following spring. This means the sacrifice of the roots, but as a good many are apt to die in any case from the heat, the loss is not so great as might appear at first glance. Rhubarb may be forced for early market, and large profits are realized by those who practice this method of cultivation. Entire clumps are taken from the open ground during the winter and set in cold frames or under the benches in hot houses, the yield being astonishing.

RHUBARB ROOTS.

We can furnish fine Rhubarb Roots in any quantities in either fall or spring, but as they are carried in stock only during March and April, orders at any other time of the year should be sent a few days before roots are needed. Per doz., 75 cts.; per 100, $4.50 F. O. B. Norfolk; prepaid by mail or express, per doz., $1.00. Extra size roots will be supplied at proportionately higher prices. Suggestions regarding cultivation will be found under the heading of "Rhubarb" above.

SALSIFY, OR VEGETABLE OYSTER.

(*Tragopogon Porrifolius.*)

White French.—The old standard variety of Salsify, first-class as to flavor, but so much smaller and less productive than the Sandwich Island that it should be abandoned by both private and market gardeners. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 20 cts.; ¼ lb., 30 cts.; lb., $1.00. Postpaid.

Mammoth Sandwich Island.—A greatly improved strain, very large and superior, being fully double the size of the French Salsify and of delicate although distinct flavor. The roots are so well shaped, smooth, and white that market gardeners especially will find it most desirable, and will never sow the French after growing a crop of the Mammoth; although comparatively few people have any idea of the value of Salsify, few vegetables are more nutritious and none more palatable, there being many ways in which it can be prepared so as to be hardly distinguishable from real oysters. Pkt., 5 and 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; ¼ lb., 40 cts.; lb., $1.25. Postpaid.

Hudson.—We think this will be found even better than the Sandwich Island, as it has less shoulder and a much smoother skin. It is somewhat later, however, and should be used for the main crop only. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

CULTURE.—1 ounce is sufficient for 60 feet of drill, 8 to 10 pounds are allowed to the acre. Salsify delights in light, mellow soil which has been enriched for a previous crop, fresh manure having a tendency to induce side rootlets and forking. Sow thickly in spring in drills twelve inches apart, covering the seed one inch, and when the plants are up about an inch, thin to six inches apart. As the roots are perfectly hardy, they may be left in open ground all winter, care being taken to take them up before growth begins in spring. Applications of liquid manure in dry weather will prove very helpful.

SORREL.

(*Rumex Acetosa.*)

Mammoth Lyons.—The large and productive variety now preferred to the French. Sorrel is a very wholesome salad, the taste for which is readily acquired, and it should be far more used in this country. Wherever Germans are numerous, market gardeners will find this a profitable crop, and we see no reason why all markets should not take it freely in time. Many who do not care for Sorrel as a dish will be delighted with the combination of Spinach and Sorrel, the peculiar acid of which greatly improves the Spinach. Pk., 5 cts.; oz., 15 cts.; 2 ozs., 30 cts.; 4 ozs., 50 cts.; lb., $1.50. Postpaid.

CULTURE.—1 ounce is sufficient for 50 feet of drill. Sow in drills early in spring, leaving one foot between the rows; thin to three inches and keep the flower stalks cut out as they appear. No special cultivation is required, as the plant is very hardy.

SPINACH

(*Spinacea Oleracea.*)

Price per 100 lbs. and 1,000 lbs. will be quoted upon application.

Tait's Thoroughbred Curled Savoy.—The standard spinach for Southern market gardening must be a plant which will, unprotected, endure our most rigorous winters, give the greatest possible yield, and, when shipped to far distant markets, arrive fresh and uncrushed. It has been our endeavor to produce in "Tait's Thoroughbred Savoy" a spinach which would meet perfectly all these requirements, and we have succeeded so that it has now reached a point where improvement seems hardly possible. The leaves are of the brightest green, and curled to perfection, retaining their peculiar crispness long after being cut and packed. Triangular, prickly seed, indicating the presence of the flat, smooth-leaved variety, appear to a very limited extent in the seed sent out by us, our fields being very thoroughly "rogued," and the seed cleaned by machinery especially arranged for removing them. Many thousands of dollars have been lost by Norfolk truckers in recent years through using cheap, inferior stocks of spinach, and in this immediate section we should not need to warn all growers against careless buying of the seed. As we are among the largest growers of spinach seed in the world, we can, and invariably do, offer it at as low a price as is consistent with the grade of our seed. It is a matter of impossibility for any house to legitimately undersell us on spinach, and there are few indeed who are in a position to compete with us at all. ¼ lb., 10 cts.; lb., 30 cts. Postpaid. Price per 100 lbs. and per 1,000 lbs. on application.

Victoria.—This is unquestionably the best spinach for spring sowing, as it is of delicious quality, very productive and slower than any other kind to shoot to seed. The leaves are savoyed and very dark in color. Oz., 5 cts.; ¼ lb., 15 cts.; lb., 40 cts. Postpaid.

Long Standing.—A heavy cropper which will stand two weeks longer than the Savoy before going to seed. It is a good variety for family use, but is less desirable than the Victoria strain of Long Standing. ¼ lb., 10 cts.; lb., 30 cts. Postpaid.

Large Viroflay.—Northern gardeners like this spinach for spring sowing, as it is very productive. We do not recommend it for use in this section, the Savoy being preferable. ¼ lb., 10 cts.; lb., 30 cts. Postpaid.

Round Leaved.—A standard variety in the North and one of the best for family use. It will not, however, bear shipment. ¼ lb., 10 cts.; lb., 30 cts. Postpaid.

Prickly.—A vigorous and hardy variety, but not so profitable as other kinds. ¼ lb., 10 cts.; lb., 30 cts. Postpaid.

Round Flanders.—Very productive and an excellent spinach. ¼ lb., 10 cts.; lb., 30 cts. Postpaid.

New Zealand Summer.—In the South ordinary kinds of spinach are worthless during the warm season, and there are many gardeners who will be glad to welcome this introduction from New Zealand, since it endures heat wonderfully. Although used in the kitchen in the same way as ordinary spinach, it is really entirely distinct, being a plant of considerable size with branches. It grows vigorously all the summer, and produces an astonishing amount of foliage, new leaves promptly taking the place of those which are cut, while the young branches are also edible, and may be cooked with the leaves. The leaf is very thick, soft and fleshy, and like Savoy Spinach, extremely nutritious and digestible. The seeds germinate better and more quickly if soaked in warm water over night. We are sure it will become extremely popular, and urge our readers everywhere to give it general trial. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 30 cts.; lb., $1.00. Postpaid.

CULTURE.—1 ounce is sufficient for 75 feet of drill; in 2½ foot rows 12 pounds are put to the acre; in 10-inch rows 30 pounds to the acre. As spinach cannot be grown upon poor land, manure heavily and trench deeply, liming being usually advantageous. For early use sow from the middle of August until the first of October in drills one inch deep and fifteen inches apart. There is considerable danger of failing to get a "stand" if the weather is very warm, as spinach is a cold-weather plant and succumbs very quickly to either dry or moist heat, but there is no other way of having it ready for use in December. The main crop should be sown during October, about the middle of the month if conditions are favorable. As a field crop, our large growers now plant it on well-drained wide beds, with the rows nine or ten inches apart. When the plants are started, commence thinning out until they are from four to ten inches apart, according to the strength of the soil. Sow again for summer use early in the spring, and continue to sow at intervals until warm weather sets in, after which all kinds except the New Zealand rapidly run to seed.

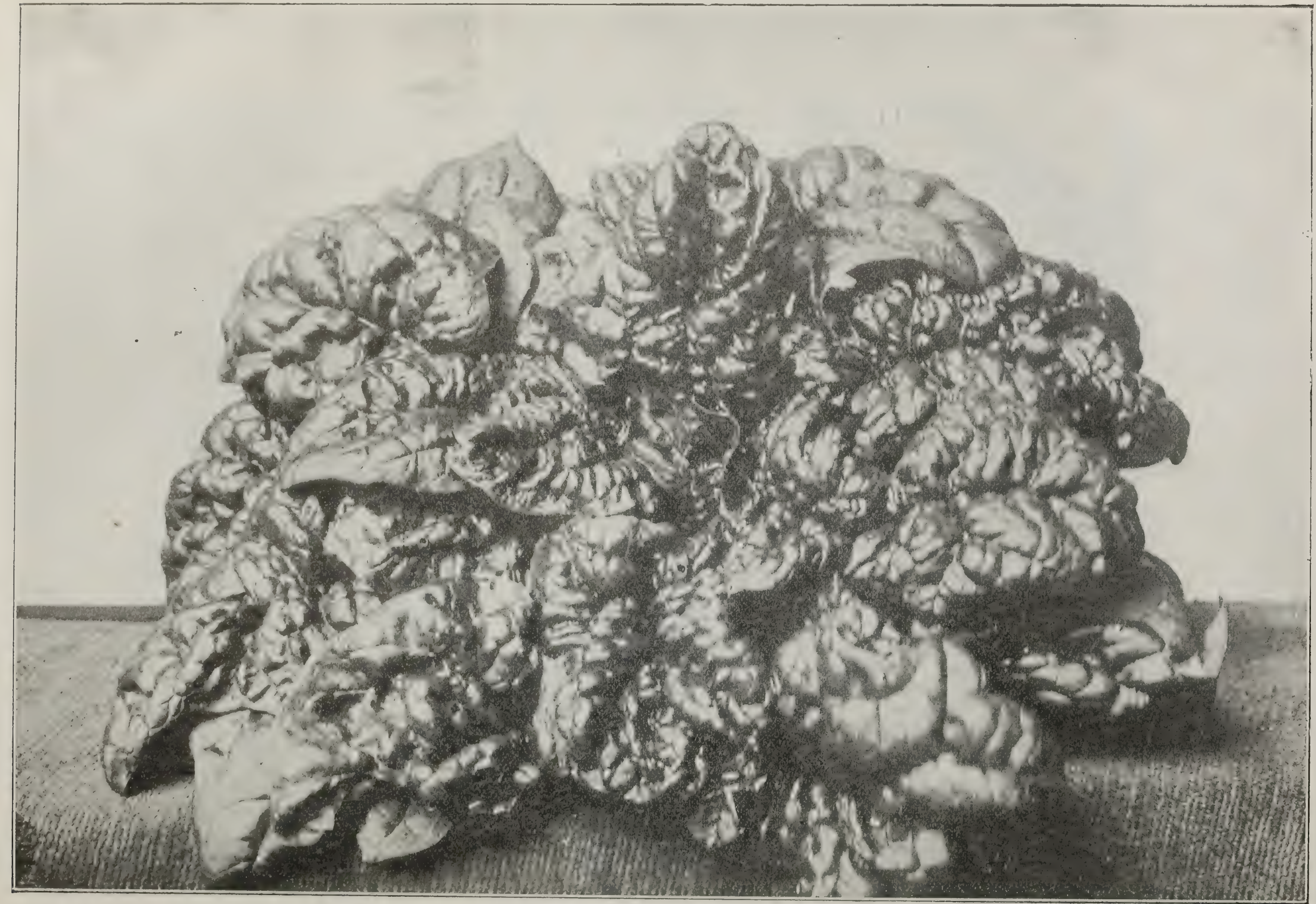
SQUASH.

(*Cucurbita Melopepo.*)

Price per 100 pounds on Application.

BUSH VARIETIES.

Early White Bush.—This variety, which was formerly the earliest squash, grows in a bush form, and taking up little room in the field or garden was for many years largely grown for both market and family use. The flesh is finely grained and of good flavor, but as it is not nearly so showy and not as early as the Silver Custard, it is now rapidly going out of cultivation; no one would think of using it after seeing the



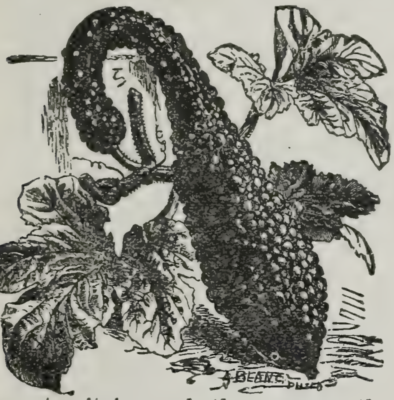
Tait's Thoroughbred Curled Savoy Spinach.

No other strain of Spinach is so beautifully savoyed.

improved variety. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 20 cts.; lb., 75 cts. Postpaid.

Silver Custard.—Every market gardener who grows early scallop squash should use this, as it is an immense improvement upon the Early White Bush. It is considerably earlier as well as almost double the size of the old kind, and is at the same time handsomer and of better quality. We have been selling it for a number of years, and find that it is always appreciated wherever it is introduced. A special beauty is its striking purity of color, and we also call attention to the firm texture of the rind, which enables it to bear shipment perfectly. As pure stocks of White Bush are very uncommon, we are confident all market gardeners will be delighted with this. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Golden Bush.—Similar to the White in every respect except color. The skin is a deep orange yellow, with pale yellow, well-flavored flesh. It is very productive, but less desirable than the Golden Custard. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.



Golden Custard.—Those who prefer the yellow bush squash will find this the best for their use, as it is decidedly superior to the ordinary Golden Bush. It is very large, beautifully colored, and of the best quality. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Mammoth Yellow Summer Crookneck.—Valuable for early crop, and the best and richest summer squash; skin bright yellow, and when true covered with warty excrescences, the shell becoming exceedingly hard when ripe. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

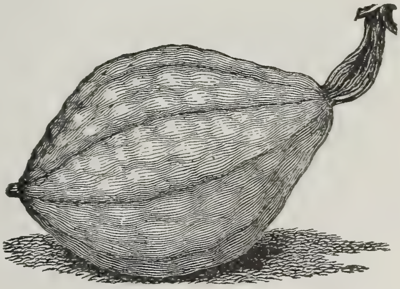
Straight-Necked Yellow Summer.—This is an improvement on the Crookneck, and is considered not only more attractive in shape, but also of superior quailty. In general character it is much the same as the Crookneck. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

RUNNING VARETIES.

The Delicious.—All who care for winter squash will admit that this variety has been well named. It is not yet perfectly uniform in size and coloring, but can be commended as perhaps the sweetest and best grained of all table squash. The weight runs from five to ten pounds each, the skin is dark green and the flesh, which has remarkable thickness, is a dark orange. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts.

Canada Crookneck.—Not of the largest size, but an excellent variety, much liked for winter use. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Boston Marrow.—An old standard variety, with thin skin of deep orange color, mottled with cream when ripe. It can usually be cut about fifteen days after the bush sorts listed, and keeps quite well, being used for fall and winter. It has fine-grained flesh of much richness, but more moist than the Hubbard. Our strain of the Boston Marrow is as pure as selection can make it, and must not be confounded with the common stocks sold at low prices. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.



Boston Marrow Squash

Early Orange Marrow.—For a number of years this fine squash—a great improvement upon the Boston Marrow—has been only partially appreciated, but we note that it is now taking the prominence to which it has always been entitled. It is, perhaps, the most delicately flavored of all, and is especially valuable to truckers on account of its earliness. It is remarkably prolific, and we recommend it for both the early and late crops. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Hubbard.—Of superior quality and largely used in the Northern States, as it may be kept through the winter. The shell is a bluish green, sometimes shaded with yellow and orange with orange-yellow flesh. It is especially popular in the North, being there considered the equal of sweet potatoes for baking, but for some reason does not usually succeed in this section. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Delicata.—Whether for summer or winter use, this small but very prolific squash will be found excellent. The fruit is oblong, orange yellow, and striped with green, the flesh being richly flavored and as dry as the Hubbard. It is extra early, but keeps well, and, aside from its smallness, ranks with the best winter squashes. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts.

Mammoth Chili.—With extra care this orange-yellow, smooth-skinned squash will attain a really enormous size, specimens having been produced which weighed over two hundred pounds. It is of good quality, the flesh being extra thick, sweet and very fine grained. Pkt., 5 and 10 cts.; oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

VEGETABLE MARROW.

English.—A variety of squash which, although not widely known in America, is very highly esteemed by the English. The fruit, which resembles a very large cucumber in shape, has a cream-colored skin and white flesh of distinctive flavor. Many of our gardens would doubtless find it a valuable acquisition.

CULTURE.—1 ounce of bush is sufficient for 50 hills, 4 or 5 pounds being put to the acre, 1 ounce of running for 20 hills, 3 or 4 pounds to the acre. When all danger of frost is past and the ground becomes warm, plant in hills in the same manner as cucumbers and melons, allowing eight or ten seeds for each hill. The bush varieties should be about four feet apart and the running kinds about eight feet apart. When the plants are up, thin so as to leave three of the strongest plants, and keep the weeds well hoed off. Care should be taken to avoid growing squashes in the vicinity of other cucurbitaceous plants, as hybridization is almost certain to follow.

SPRING SPROUTS.

(See Kale.)

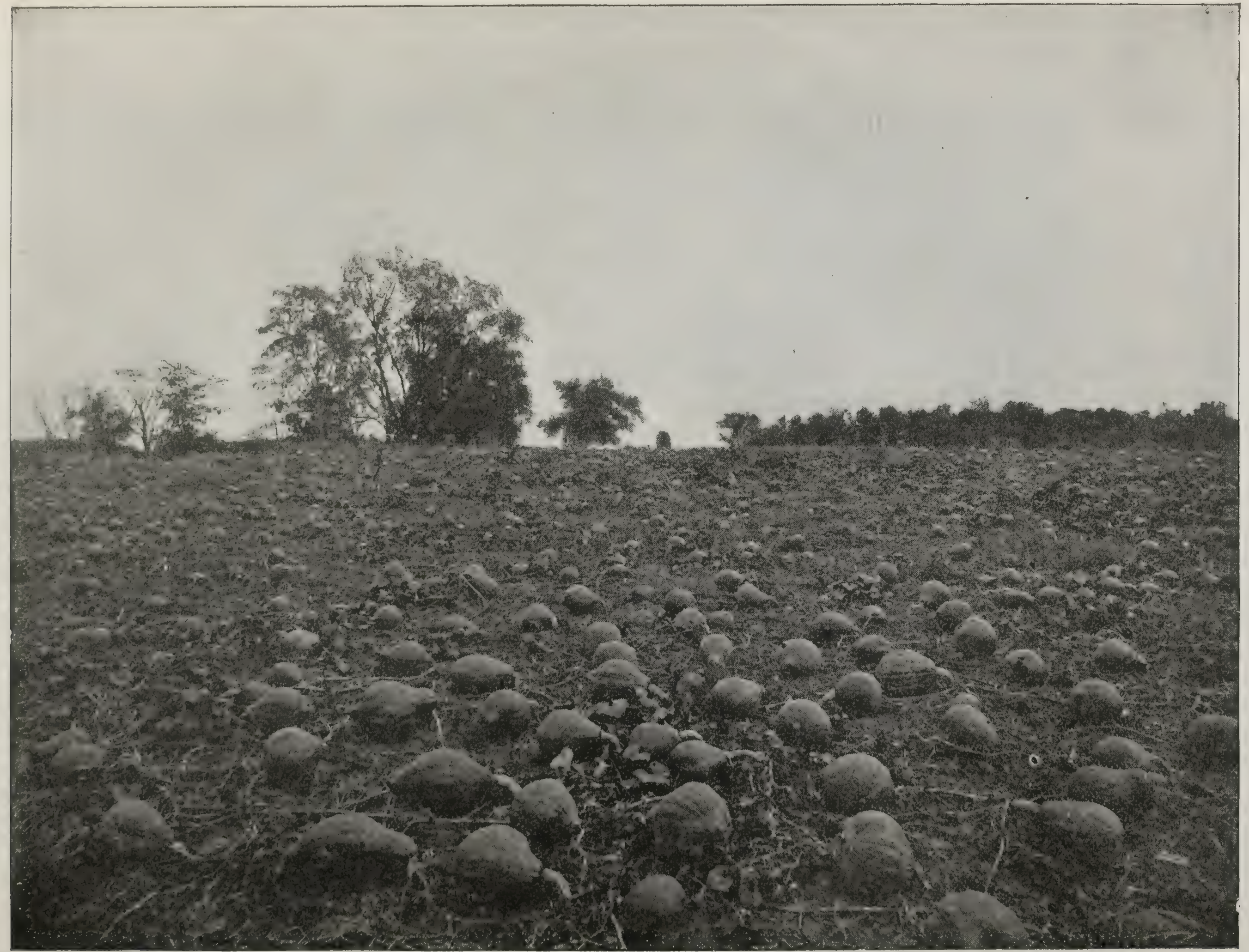
TOMATO
FROM
SELECTED FRUIT

(*Solanum Lycopersicum.*)

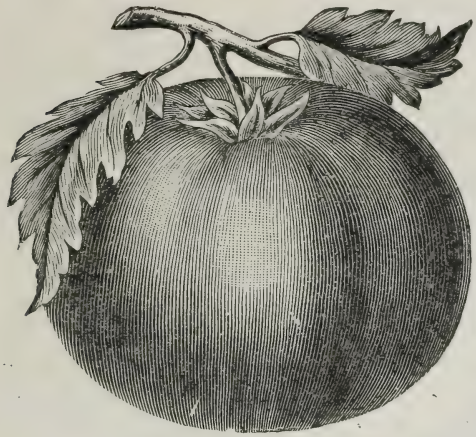
WHITE, PURPLE OR PINK SKIN.

Thoroughbred June Pink.—This, with purple or pink skin, has now been so thoroughly tested that we can definitely fix its place among the extra early tomatoes, the best growers agreeing that it is fully as early as the Earliana, no less prolific and much more attractive on account of its beautiful color. The fruit, although of only medium size, is smooth and covered with a skin too tough to crack readily or bruise in shipment. As there are so many later tomatoes of superior size and quality, the June Pink is naturally more adapted to the market garden than for family use, but it is a really excellent tomato and even private gardens should have enough plants to furnish them with early fruit. Large profits having been realized throughout the South on the Earliana, this better variety should interest all those who grow tomatoes for early shipment, and we recommend it very strongly. Pkt., 10 cts.; oz., 50 cts.; 2 ozs., 75 cts.; ¼ lb., $1.25; lb., $4.00.

Tait's Norfolk.—There has long been a demand for a tomato with the color and quality of the famous old Acme, but more prolific and free from its extraordinary liability to the various diseases of tomtaoes. The Beauty partially met this want, but even it had a number of shortcomings, being liable to blight and not always of satisfactory size. In the carefully bred strain which we call "Tait's Norfolk" Acme blood is manifest in the smooth skin and brilliant coloring, but the vines are most vigorous, and, up to this time, singularly immune to blight. As it is also of unsurpassed productiveness and quite uniform in its large size, it should satisfy every grower who seeks a combination of beauty, quality and yield. Like all really fine varieties, it is, of course, decidedly later than June Pink, IXL or Earliana. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 50 cts.; 4 ozs., 75 cts.; lb., $3.00.



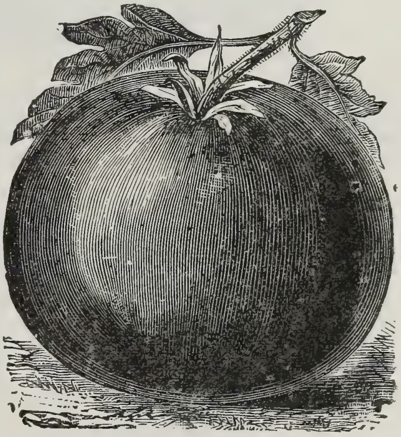
A field of our Extra Early Orange Marrow Squash, showing uniformity and productiveness.



June Pink Tomato.

Ponderosa.—There has been a steady improvement in the Ponderosa ever since it was introduced, and it is constantly gaining in favor, although its lateness necessarily limits its usefulness in the South. The wrinkles and ridges which at first disfigured it so much have been bred out by yearly selection, the shape is much more symmetrical, and it is no exaggeration to say that the seeds have almost disappeared, their place being taken by solid flesh. A slice of the fruit is really almost as meaty as a beefsteak, and what adds greatly to its attractiveness is the beautiful color of the interior, the flesh being bright red to the centre. In size it so surpasses all the other large tomatoes that one can easily find specimens running from one to one and a half pounds, and we are often amused by the sensation the size of the Ponderosa creates in sections where it is not known. The flavor is good, and for slicing it is perhaps the best tomato we have. To get the best results, the vines should be supported by a trellis of some sort, and it should be noted that we recommend it for local markets and for family use exclusively. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., $1.00; lb., $4.00. Postpaid.

Beauty.—This beautiful tomato was once decidedly the favorite for both market and family gardens, although its tendency to blight in unfavorable seasons has cost it much of its former popularity. The skin is crimson purple, perfectly smooth, and the flesh light pink and of the finest flavor. The fruit grows in clusters, and is borne from early to late in the season. Like all our stocks of tomatoes, the seed is grown under the most careful inspection, and such seed should not be classed with the cheap seed sold by canners at nominal prices. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.



Emperor Tomato.

Acme.—The fruit of this variety has the pinkish purple color so much in demand in some markets, and it was a favorite shipping tomato for many years. It is round, solid, and of extra fine quality, but is extremely thin-skinned and a very unsafe variety for market, owing to its liability to rot and blight. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

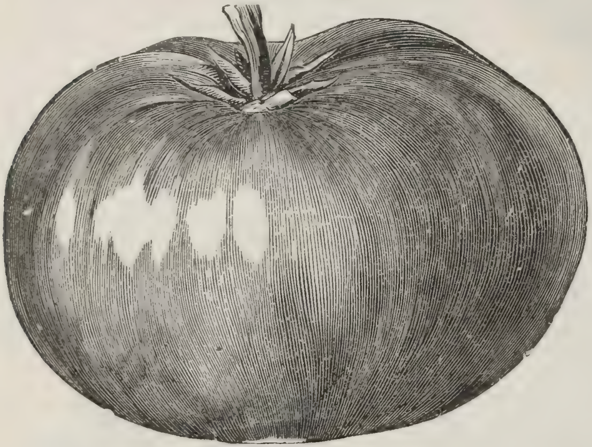
New Emperor.—Now that the Beauty has become so liable to blight, the introduction of a hardy purple tomato will be warmly welcomed, there being so many markets which prefer fruit of that color and are willing to pay more for them than for red ones. The Emperor is of the same color as the well-known Beauty, equals it in size, quality and productiveness, and has not yet shown any tendency to disease. With the exception of Tait's Norfolk, we do not know of any pink tomato which promises more than this, if extra earliness is not of the first importance. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

WITH RED SKIN.

IXL.—Of the extra early red tomatoes this is probably the best, as it is not only larger and smoother than the Earliana, but also several days earlier in maturing. In productiveness, it ranks with the most prolific of later kinds, and we should regard it better than even the June Pink were the color purple instead of red. Fine profits have been realized from it during the past two years, and we recommend it without reserve to all Southern shippers. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., $1.00; lb., $4.00. Postpaid.

New Discovery.—Tomato growers who saw this remarkable new extra early in 1909 and 1910 regard it as in every way far superior to the Earliana, and we think it will soon share with the IXL the first place among red tomatoes. The color is clear scarlet, without the yellowish cast so characteristic of Earliana, and the vine is amazingly prolific, the bud setting being probably heavier than that of any other tomato. As the fruit is also of good size and very firm as compared with extra early varieties, we recommend it strongly for general trial this season. Pkt., 10 cts.; oz., 50 cts.; 2 oz., 85 cts.; ¼ lb., $1.50; lb., $6.00. Postpaid.

Sparks' Earliana.—Many of our principal growers continue to use this extra early to some extent, in spite of the superiority of the June Pink, but it is no longer desirable. It is sometimes represented—by illustration and description—as having fine, very large fruit; but such representations are misleading. A bright red tomato, rather under than over medium size, and of indifferent quality, the Earliana would be worthless were it not one of the first to color up. It has a substantial skin, is quite solid, and carries well in shipment, but we believe it will be entirely supplanted by new varieties in another year or two. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.



Norfolk Tomato.

Crimson Cushion.—Gardeners who like the Ponderosa's size and flavor, but would prefer a tomato more brilliant in color, will find this entirely satisfactory. Although hardly as large as the Ponderosa, it is still twice the size of the average tomato, and is almost seedless, the interior being almost perfectly solid. Pkt., 5 and 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Stone.—Few tomatoes are as good as this for canning, as it is of extraordinary solidity, and may be put up so as to look almost as perfect as when picked. Market gardeners will find it desirable for the first crop, as it is by no means so early as some other fine tomatoes, but it is excellent for later general use. It is beautifully smooth and deep scarlet in color. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Chalk's Jewel.—Of the early red tomatoes this is undoubtedly one of the best, although we warn our readers against the claim that it is ready for picking at the same time as the Earliana; on the contrary, we believe it will average quite a week later. As an offset to this handicap, however, the Jewel is thicker, more solid and fleshy, and of distinctly superior quality, being—what very few extra early kinds are—a really fine tomato for table use. The Jewel has been largely grown in the interior as well as along the Atlantic coast for several seasons, and has now taken a high place among the standard market gardening tomatoes. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Matchless.—The size, appearance and extra fine quality of this tomato have made it a favorite wherever it has been used in the past two years, and we feel safe in recommending it cordially for the main crop and for fall use. Few varieties are so smooth and solid, and the fully-ripened fruit keeps perfectly for many days after picking, so that it may be shipped less green than most kinds. The color is bright red, and the skin does not crack to any extent in rainy seasons. While it cannot compete as to earliness with the Earliana or the Jewel, it is entirely out of their class in other respects, and should be especially profitable for those who cater to local markets which like red tomatoes. For family use, it is almost ideal unless a pink tomato is preferred. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Perfection.—Solid, smooth, and early, the Perfection was long considered the best red tomato, but it has been supplanted by various new varieties, all superior to it in general characteristics. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

WITH YELLOW SKIN AND FLESH.

Lemon Blush.—One of the most attractive of yellow tomatoes, as the lemon-colored skin has a delicate shading of pink. The quality is excellent. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Golden Queen.—A very large variety, solid flesh, deeply ribbed. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

TOMATOES FOR PRESERVING.

Yellow Pear.—This variety furnishes the yellow pear-shaped fruit which is so much used for preserves and pickles. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Red Pear.—Equally as good as the Yellow Pear, and preferred by many on account of its brilliant coloring. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

Yellow Plum.—Perfectly smooth, of oval shape, lemon-yellow color, and very pretty when preserved. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50.

Red Plum.—A favorite for preserves, as it keeps the shape perfectly and makes a most attractive dish. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Red Cherry.—Fruit about an inch in diameter, set in bunches and grown for pickles. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 65 cts.; lb., $2.50. Postpaid.

Yellow Cherry.—This dainty little tomato makes very decorative preserves, and is deliciously flavored. It is a shade smaller than the Red Cherry, but equally productive. Pkt., 5 and 10 cts.; oz., 25 cts.; 2 ozs., 40 cts.; ¼ lb., 75 cts.; lb., $3.00. Postpaid.

CULTURE.—1 ounce will produce about 2,000 plants. The tomato flourishes best in warm, light soil, moderately rich. For early use sow in January in a hot-bed, or, if only a few plants are wanted, they may be sown in a window box. In order to get the plants strong and stocky, they should be transplanted when two or three inches high, and a second transplanting later on will add greatly to their stockiness. When all danger of frost has passed, set out in the open ground about four feet apart each way, and if convenient furnish a support for the vine. For a late crop sow in the open ground in early spring or at any time up to the middle of July. Tomatoes succeed so much better when they are supported by brush, or trained to a trellis, that we strongly recommend all amateur growers to adopt the latter method in their gardens. A great deal of room can be saved, and rotting of the fruit almost entirely prevented. The trellis should be made about four and a half feet high, with horizontal slats not more than eighteen inches apart. The posts must be very firmly set in the ground, as the weight when the vines are in full bearing is greater than might be supposed. Regular spraying will prevent blight, which otherwise is liable to seriously injure the vines.

Turnip

(*Brassica Rapa.*)

WITH WHITE FLESH.

Extra Early White Milan.—This extra early turnip is a selection from the well known Purple Top Milan, and is particularly recommended to all market gardeners. It is the same as the older variety, except as to color. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Early Snowball.—All of the early white turnips in common use are flat, and we are sure there will be the warmest of welcomes for this charming little variety so soon as its qualities are known. It is precisely the shape of an orange, beautifully white, and most delicate in flavor, being really sweet so long as it is growing. We recommend it for sowing to immediately follow the White Milan, these two representing the best to be had in spring turnips. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 20 cts.; lb., 75 cts. Postpaid.

Purple Top Milan.—For several years this hardy flat variety was more profitable than any other extra early turnip, but it is now giving way to the White Milan and Snowball. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 60 cts. Postpaid.

Early White Flat Dutch.—This well-known old turnip is of good size and quality, but is, of course, decidedly inferior to the Milan and Snowball for market gardening, being at least ten days later. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 75 cts. Postpaid.

White Flat Strap Leaf.—A medium-sized turnip once largely grown for shipment, although now little used for either home or market gardens. As the flesh becomes spongy very soon after maturity it cannot be kept long, and its lateness as compared with the Milan has almost driven it out of cultivation as a spring crop. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Jersey Navet.—This fine white turnip has not been much used in the South, but we have received very favorable reports from those who have grown it, and it is recommended for trial. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Red Top Strap Leaf.—A well-known old variety; known also as "Blue Top," and "Purple Top." It was formerly considered one of the best varieties for fall use, and up to the introduction of the Purple Top Globe was the favorite in every garden. The Purple Top Globe is a better turnip in every respect, and all of our market gardeners have abandoned the older variety. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Seven Top.—The leaves of the Seven Top turnip are very abundant, and were formerly generally considered the best for "greens" boiled with cured meats. Being remarkably hardy, it grows through the whole winter, but the root is of no value. The Pomeranian White Globe is really a better kind for "greens," and we find that there is less demand each year for the Seven Top. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Large White Norfolk.—A handsome turnip of large size, which has long been a standard sort for stock feeding, and is used to a considerable extent for market. It is of spherical shape, flattened at the top, and under proper cultivation attains a very large size. The flesh is sweet, but somewhat coarse of grain at maturity. In the vicinity of Norfolk the leaves are largely used for greens, sowings being made through September, October and November. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Pomeranian White Globe.—Our strain of this famous old turnip is as near perfection as we can hope to get it, being beautifully formed, very uniform in size, and of snowy whiteness. Although less grown now that the fine Purple Top Globe has captured the market, it is still a great favorite for family use, and is recommended without reservation. It makes "greens" of excellent quality, and of late years we sell quite as much seed for this purpose as for the roots. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid. Special prices in large quantities.

Purple Top Globe.—A beautiful round white turnip, with bright purple around the top. It is especially valuable for markets since it is a rapid grower, and as good in quality as it is attractive in appearance. We consider it in many respects the most desirable turnip in our list, and advise its general use in place of the old Red-Top Flat Strap Leaf. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

White Egg.—Being beautifully smooth and white, as well as of rapid growth, this is a desirable kind for market gardeners, but few of our Southern growers seem to be acquainted with its good qualities. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Cow Horn.—The long white root of this variety grows half above the ground, and is usually so crooked as to be very unsightly. The quality, however, is all that could be wished, and it is deservedly popular for family use. The color shades from pure white at the tip to green at the top. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts., lb., 50 cts. Postpaid.

White French, or Rock.—One of the very best winter turnips, whose sweet and finely grained flesh is so solid that it has been appropriately named "White Rock." It keeps a remarkably long time before showing any signs of pithiness or shriveling, and in this respect is superior to any other white turnip. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Sweet German.—Identical with White French.

Southern Prize.—In the far Southern States this is much used for salad, and also as a stock turnip, its keeping qualities being highly valued. Being very irregular and ugly in shape, it has no value for market use. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

WITH YELLOW FLESH.

Amber Globe.—A very superior yellow turnip, which keeps well, and is a general favorite through the South. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Yellow Aberdeen.—Although we had much difficulty in inducing Southern farmers to try this fine turnip, its good qualities gradually became known, and is now one of the most popular varieties for winter. The firm, yellow flesh has great sweetness, and since no kind equals it in keeping under unfavorable conditions, it is particularly recommended for stock feeding during the winter. As the Aberdeen is of slow growth, it is well to sow a fortnight earlier than most turnips. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Golden Ball.—In firmness and keeping qualities this ranks next to the Aberdeen, and where size is no consideration it will be found entirely satisfactory. It is perhaps the sweetest and most delicate of the yellow varieties. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

Orange Jelly.—Identical with Golden Ball.

SWEDES OR RUTA BAGAS.

Thoroughbred Purple Top Yellow Ruta Baga.—Our ruta bagas are so unlike the cheap imported stocks commonly used in this country that they frequently cause a sensation when introduced in a market. Where most have unsightly and wasteful necks, ours are beautifully symmetrical, and the yield per acre is enormous. Southern farmers make a great mistake in not growing more ruta bagas, the value of which for stockmen can hardly be overestimated. Oz., 5 cts.; 2 ozs., 10 cts.; 4 ozs., 15 cts.; lb., 50 cts. Postpaid. Special prices for large quantities.

True Globe Shaped Yellow Ruta Baga.—We take special pride in our splendid Globe Ruta Baga, which we know to be the most perfect type in existence; of excellent size, entirely devoid of the objectionable "neck" characteristic of most strains, fine-grained, and perfect in both color and contour, it is literally the ideal Ruta Baga. For market gardening such a symmetrical, handsome root means fancy prices, or else ready sale when less high-bred stock are not wanted at any price, and all who cater to the family trade should use it exclusively. It is much earlier than any other of the Swedish turnips, but makes very little top and should not be grown for markets which prefer ruta bagas with abundant foliage. Oz., 5 cts.; 2 ozs., 10 cts. ¼ lb., 20 cts.; lb., 80 cts. Postpaid.

Breadstone, or Budlong.—This is a great improvement upon the ordinary white ruta baga, being fine-grained, of the most delicate flavor, and very early. The root is oval shaped, smooth, and almost without neck. It is becoming a favorite variety everywhere. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

White Ruta Baga.—Similar to the Yellow, with the exception of the color and texture of the flesh; it is large and productive, but being woody and deficient in sweetness, it is never grown by any one acquainted with the Breadstone Ruta Baga. The leaves make excellent "greens," and by many persons it is grown simply for this purpose. Oz., 5 cts.; 2 ozs., 10 cts.; ¼ lb., 15 cts.; lb., 50 cts. Postpaid.

CULTURE.—1 ounce is sufficient for 150 feet of drill; 1 to 1½ pounds to the acre. The successful cultivation of turnips requires land which has been thoroughly enriched and put in the best condition. For spring use sow the earlier varieties about the last of February, in drills fourteen inches apart, and thin the plants to six inches apart. For fall and winter supply sow from twentieth July to first September, though the strap leaf varieties will usually make turnips if sown as late as the middle of September. For the ruta bagas and large turnips the drills ought to be two feet apart and the plants thinned to ten inches.

TOBACCO.

(*Nicotiana Tabacum.*)

Connecticut Seed Leaf.—One of the hardiest varieties of tobacco and excellent for cigar wrappers. It is best adapted to sections where the tenderer and finer kinds do not succeed. Pkt., 5 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts. Postpaid.

Yellow Orinoco.—A standard yellow variety of much merit, used for high-grade fillers. It has been in use for quite fifty years, and is still a favorite. Pkt., 5 cts.; oz., 20 cts.; 2 ozs., 30 cts.; ¼ lb., 50 cts. Postpaid.

CULTURE.—1 ounce of tobacco should produce at least 10,000 plants if sown properly. It is advisable to sow as early as possible, the usual custom being to make a large fire over the place intended for the seed-bed in order to destroy weed seeds. The ground is put in the finest possible condition, the seed sown broadcast on the surface and pressed down firmly with a plank or the back of a spade, after which the bed must be protected by cottons or other covering. When the seedlings get five or six inches high, they are transplanted in rows four feet apart, with three feet between the plants. Cultivate thoroughly.

HERBS FOR THE GARDEN

EVERY garden should contain an assortment of herbs, the uses to which they may be put in the kitchen being innumerable. Their cultivation in general requires very little care, and many kinds, being perennial, need to be sown only once. No special soil is necessary, and the harvesting of the crop is exceedingly simple. The seed should be sown as early as possible in spring, the plants thinned to a proper distance, and an occasional hoeing done to prevent weeds and grasses from smothering them at first. The best time for harvesting is just at the time the flowers begin to appear, and the drying should be done as quickly as possible in a dark room. If kept in closely corked bottles, the quality of the leaves will be retained much better than if exposed to the air.

Market gardeners with small places near cities will generally find herbs one of the most profitable crops they can raise.

Anise (Pimpinella Anisum).—A well known annual herb, used principally for seasoning and garnishing. Pkt., 5 cts.; oz., 15 cts.

Caraway (Carum Carui).—Grown for the seeds, which are used in confectionery, pastries, etc.; the leaves are also sometimes put in soups. The plant will usually yield a fair crop of seed the second season, reaching full productiveness in the third year. In thinning, leave about six or eight inches between the plants. Pkt., 5 cts.; oz., 10 cts.

Coriander (Coriandrum Sativum).—A hardy annual, the seeds of which form an important article of commerce, being largely used in the manufacture of liquors, in confectionery, and as a disguise to the taste of medicine.

Dill (Anethum Graveolens).—An annual with seeds of a peculiar, pungent taste. They are used in various ways as a condiment, and often added to pickled cucumbers to heighten the flavor. Pkt., 5 cts.; oz., 15 cts.

Lavender (Lavendula Vera).—A hardy perennial producing long, sweet-scented spikes of flowers, which are used for the distillation of oil, lavender water, etc. The flowers are also dried before they fade and laid away among linens, to which they impart their characteristic and very charming odor. Pkt., 5 cts.; oz., 25 cts.

Pot Marigold (Calendula Officinalis).—Grown altogether for the leaves, which are used for soups. It is an annual with showy flowers. Pkt., 5 cts.; oz., 10 cts.

Rosemary (Rosemarinus Officinalis).—An ornamental perennial, very fragrant and with a bitter, pungent flavor. It also furnishes an oil for various purposes. The plant yields little until well established in the second season. Pkt., 10 cts.; oz., 40 cts.

Rue (Ruta Graveolens).—The acid bitterness of this herb has passed into a proverb, and no description of its principal quality is needed. It is a hardy perennial, and will do as well on poor, thin soil as elsewhere. Rue has medicinal virtues as a stimulant and antispasmodic, but should never be used without proper authority. Pkt., 5 cts.; oz., 15 cts.

Sweet Marjoram (Origanum Marjorana).—The leaves of this perennial are used both when green and after drying. Pkt., 5 cts.; oz., 10 cts.

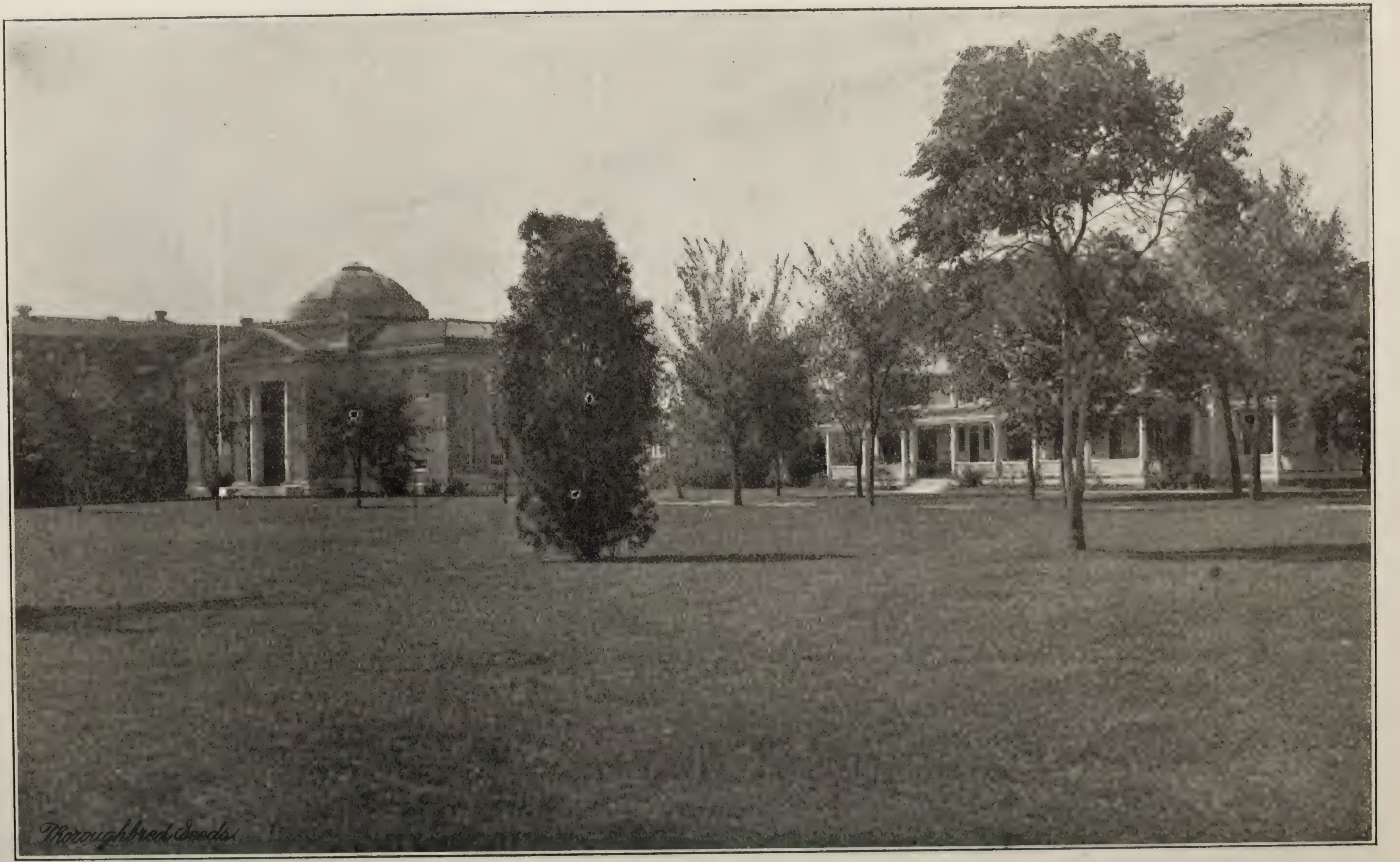
Summer Savory (Satureia Hortensis).—A useful culinary herb, the dried leaves and flowers of which are put in dressings and soups. It is a hardy annual, and should be cultivated like Sweet Marjoram. Pkt., 5 cts.; oz., 10 cts.

Sweet Basil (Ocymum Basilicum).—An annual producing seeds which have nearly the flavor of cloves; the seeds, stems and tops of shoots may be used for sauces and stews. Pkt., 5 cts.; oz., 20 cts.

Sage (Salvia Officinalis).—A hardy perennial, which spreads rapidly and may be divided each season. The leaves are plucked about the time the flower stalks are forming, then spread in a dark room and dried as quickly as possible. Its uses in dressings, etc., have made this the best known and the most extensively cultivated of all herbs. The seeds should be sown in rich soil as early as possible, a foot or more being allowed between the plants after thinning, and it is best to sow every year, as young plants yield far better than old ones. Pkt., 5 cts.; oz., 25 cts.

Thyme (Thymus Vulgaris).—A favorite herb for seasoning, and supposed to possess various medicinal qualities; the plant is perennial, and both leaves and tops of stems are utilized. Pkt., 5 cts.; oz., 30 cts.

Wormwood (Artemisa Absinthium).—The leaves of this perennial medicinal herb are highly aromatic, but have the proverbial bitterness of wormwood. They are used as a tonic and vermifuge, for bruises, and also said to be very beneficial to poultry. Pkt., 5 cts.; oz., 25 cts.


Thoroughbred Seeds

A Glimpse of Hampton Institute, Va.

For more than a quarter-century we have furnished the seed for all the lovely lawns of this famous institution.

LAWN GRASS.

It must not be supposed that by sowing grass seeds at any season of the year in soil of any character, and in any state of cultivation or neglect, a durable, attractive turf is to be formed. From the beginning the lawn is both troublesome and expensive, and even when obtained it is, like liberty, preserved only by "eternal vigilance." The coarser natural grasses and weeds will take possession unless kept down, and wherever, from any cause, a bare spot is formed it will rapidly enlarge unless repaired.

Those who think a beautiful lawn worth some trouble will be well rewarded if the following suggestions are carried out:

As in house-building, so in the making of a lawn—a good foundation must be secured or the rest of the work will be entirely wasted, and too great care cannot be exercised in preparing the ground before sowing. Have it broken deeply by spading or plowing, since the roots must be able to penetrate quite eighteen inches in order to keep the grasses growing through the scorching days of July, August and September. If the ground is not already very rich, give a liberal application of fertilizer, avoiding the use of stable manure, as it invariably contains seeds of weeds and noxious grasses. Bone dust applied at the rate of 1,000 pounds per acre is best for the lawn, as it feeds the grass slowly and never produces the "burned" appearance so often noticed after the use of ammoniated fertilizers. Harrow or rake the surface to the finest possible condition and roll until all elevations and depressions have been removed.

In sowing the seed do not be afraid of having the grass too thick. There is no danger of this, and it is to be remembered that the quantities advised hereafter are the minimum.

Rake the seeds in lightly, following with a roller of medium weight, a firmly-rolled surface being absolutely necessary if the ground be dry; small areas may readily be packed firm by the back of a spade. Sowings made in the fall, from the first of September to the middle of November, are most successful, but if deferred until spring, sowings may be made in February, March, April and May.

As the grass begins to grow, it will almost always be accompanied by weeds of various kinds. Seeds of some of these exist in every soil ready to sprout as soon as exposed to the heat and light, and their sudden appearance after the ground has been prepared for the lawn must not be credited to carelessness on the part of the merchant who supplied the grass seeds. Many kinds of weeds are easily taken out by hand when young, especially if attacked when the ground is soft and wet, and the utmost care should be exercised to prevent a single weed from going to seed.

When the grass is well set, about five inches high, it should be cut with a sickle or mown with the machine set to avoid cutting too closely, two inches at least being left above the root. After that a cutting every ten days and an occasional rolling will make the grass finer, strengthen the turf, and keep all rank-growing weeds in check. In the heat of summer the mower should be arranged so as to leave ample protection to the roots. Watering must be done with discretion. Unless the drainage is perfect, it is much more injurious to give too much water than to neglect watering altogether, and an occasional saturation is much better than the daily sprinkling commonly thought beneficial. If bare spots appear, they may be patched by breaking the ground about ten inches deep, smoothing the surface, and raking in double the usual allowance of seed. To maintain the vigor and color of the grass, a light top dressing of bone dust two or three times a year is advisable.

For terraces or banks with steep grades, where seeds are apt to be washed away before they can germinate and get a hold upon the ground, some gardeners advise mixing the seeds thickly with soil, making a paste of the two and applying it in the form of a thin coating, as with plaster. If bags are laid on the terrace after the seeds are sown, the evaporation of moisture will be arrested and germination greatly facilitated. As soon as the young grass appears, the covering should be removed and gentle watering given as needed until the grass is well set.

The combination of grasses used in our "Norfolk Mixture" has been made with such success that at no season of the year does a lawn look unsightly, unless it has not been properly cared for. When the grasses which are at their best only in cool weather begin to suffer from the heat of summer, other kinds suited to the season develop, and a perfect, luxuriant sod is thus constantly maintained, so long as it is not neglected. The germination of our grass seeds is always satisfactory under proper conditions, and any mixture prepared by us will be found entirely free from weeds.

One quart is allowed to 200 square feet, and we advise not less than four bushels per acre, five bushels being much better.

Tait's Norfolk Mixture Lawn Grass.—Pint, 15 cts.; qt., 25 cts.; 2 qts., 40 cts.; 3 qts., 60 cts.; 4 qts., 75 cts.; pk., $1.25; bush., $5.00, F. O. B. Norfolk. 10 cts. per qt., must be added when ordered to be sent by mail or prepaid express.

CLOVERS AND GRASSES.

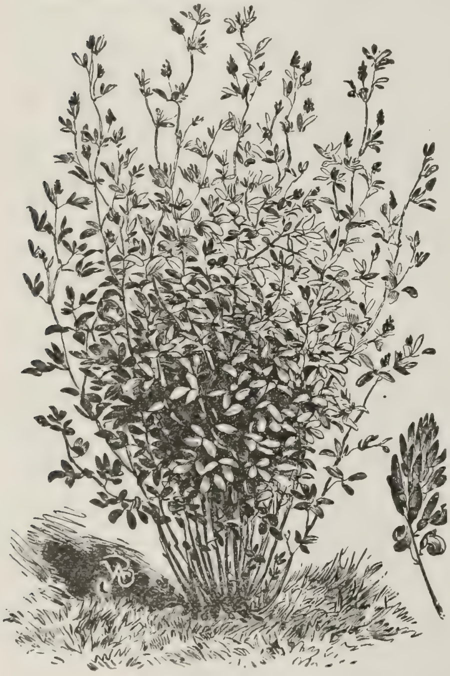
As a rule, farmers are far too careless with regard to the quality of the clover and grass seeds which they buy. It requires an experienced eye to detect the various grades of these seeds, and, indeed, it is no uncommon thing for us to meet persons who are entirely ignorant that different grades exist. To them clover is clover, whether it be old or new, pure or full of noxious weeds. Like everything else, clover and grasses may be had to order at any price, but the farmer who thinks that he has saved money by buying cheap seeds need feel no surprise if his fields are covered the next season with weeds previously unknown. We handle no low-grade grass seeds, preferring to dispense with the custom of those who are satisfied with such rather than risk injury to the reputation enjoyed by our house. The purity and freshness of our grasses may be relied upon with the same confidence that is universally felt with regard to the garden seeds sent out by us.

Our suggestions concerning the quantities necessary per acre apply only where one grass is sown. When mixtures of two or more kinds are made, the quantities of each should, of course, be proportionately lessened.

The market prices of these seeds are constantly changing; quotations by mail or wire furnished upon application. They are sold strictly net cash, and quotations are invariably "F. O. B. Norfolk."

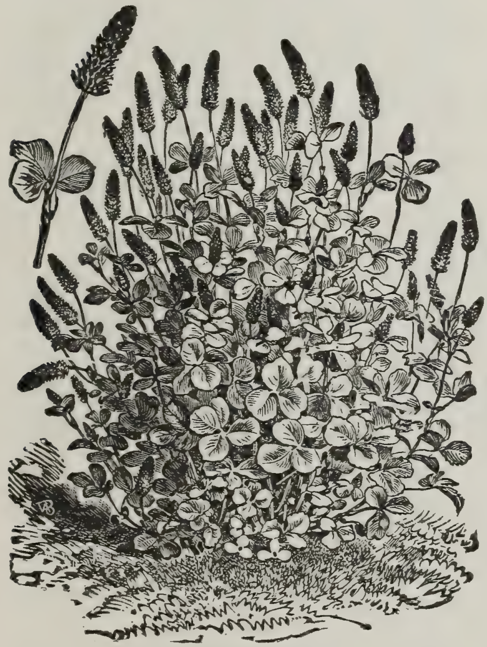
CLOVER.

Alfalfa, or Lucerne (Medicago Sativa).—For many years all experiments with Alfalfa along the Southern Seaboard were practical failures, and it was for a time almost dropped from cultivation in that section. Since the discovery of the effect of inoculating the soil with Alfalfa bacteria, however, the situation has undergone a radical change, and there is no longer any reason why the crop should not be profitable on almost any rich, perfectly-drained ground. There are several practical methods of inoculating the soil, and for information on this point, our readers are referred to the excellent treatise on Alfalfa issued by the N. C. Experiment Station, or to the similar bulletins prepared by other stations. Very frequently it will be found that a second trial will be entirely successful when the first sowing on the same ground failed to secure a satisfactory stand, and it is therefore a mistake to hastily decide that certain ground will not suit the crop. One can hardly overestimate the value of Alfalfa where it succeeds, as the yield per acre each season is generally four or five cuttings of about two tons each, while the feeding value of the hay has been scientifically estimated to be worth nearly twice that of the best Timothy. In a favorable season, and on good ground, we have known the principal Alfalfa grower in the vicinity of Norfolk to make eight heavy cuttings, the field being left in splendid condition for the following year. The hay is remarkably palatable, and it is interesting to observe the eagerness with which stock eat it, turning away from all other kinds of forage. In Central America one of the staple crops is green Alfalfa, farmers living near cities growing it for market and bringing it in regularly just as our market gardeners do with their vegetables. Droughts which would either destroy or quite stop the growth of ordinary plants have no effect upon Alfalfa, as its roots penetrate to astonishing depths in search of moisture, records of over thirty feet having been


Alfalfa.

made in some of the dry Western States; the effect upon the land of such astonishing root-growth is, of course, highly beneficial. Sowings are made in either fall or spring, and we wish to emphasize the fact that too much care cannot be given to the selection of seed and the preparation of the soil. Almost all of the seed offered in the trade is more or less adulterated, in some cases with the destructive parasite called Dodder, but most commonly with the Yellow Trefoil, a plant of no value at all as compared with Alfalfa. The cleaner the ground the better the stand will be, as young Alfalfa is so slender and delicate that it is easily smothered by weeds. Opinions vary as to the best method of sowing, but most farmers find broadcast sowing less successful than those in drills fifteen or eighteen inches apart, it being a great advantage to be able to cultivate the plants while they are getting established. Cutting should always be done as blooming begins, never allowing the seed to even form, as growth ceases with seeding. After curing, the hay should be handled as little as possible in order to prevent wasting of the leaves. Burr Clover is often put with it for inoculating purposes; otherwise it should always be sown alone, and is so valuable as a hay producer that stock should not be turned in to graze it. 60 pounds to the bushel. Price variable. 30 to 40 lbs. per acre.

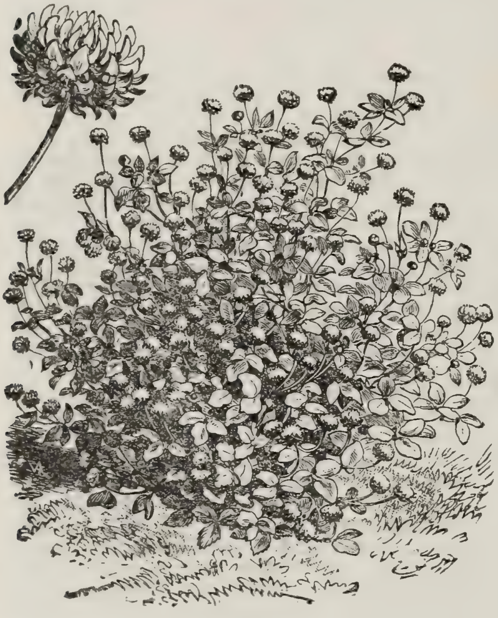
Medium Red (Trifolium Pratense).—The common clover which is indispensable on every well-managed farm. Apart from its great value as a forage plant, it is one of the cheapest and most effective mediums of restoring fertility to worn-out lands, as it has, in common with all other clovers, the faculty of absorbing nitrogen from the air. Through the enormous development of roots, it greatly loosens and ventilates the earth, bringing up rich mineral constituents from the subsoil and leaving them available for subsequent crops. The turning under of the entire plant with its foliage is, of course, still more beneficial, on account of the humus obtained. Clover may be sown on any good land, but heavy loams and clay soils are best adapted to it, and there is no danger of any land becoming "clover sick" if a rotation of crops is pursued. The finest permanent pastures are made by using it in connection with Orchard Grass, Oat Grass, or the Fescues, a favorite mixture in the Southern States being fourteen pounds of Orchard Grass with eight pounds of clover. It produces excellent hay when alone or with grasses, but is cured more easily and with less risk of spoiling if in mixture. The cereals also, such as oats, wheat, or rye, are sometimes seeded down with clover, but not always with desirable results. Sowings made in the fall, from the 10th of September to the 20th of October, will generally be well set before winter, and if conditions are favorable, in condition to use in early summer. Avoid cutting or pasturing too closely in either late summer or late autumn, as more or less foliage is needed for protection during the summer and winter. If the soil has a tendency to "throw out" crops in freezing weather, sowings in the spring will usually be safest, although there is then more danger of trouble with weeds. The ground should be put in excellent condition and the seed covered with a light harrow. 60 lbs. to the bushel. Price variable. For an acre, 15 lbs.



Crimson Clover.

Large Red (Trifolium Pratense Perenne).—Know also as Pea Vine, Sapling, or Mammoth Clover, and in England as Cow Grass. It is a vigorous perennial plant, making a growth of from four to six feet. The stalk is so coarse that when cured, stock usually reject all except the leaves, and it is rarely sown in mixture with grasses. On account of its ability to "catch" on a poorer soil than is usually required for ordinary clover, it is adapted to reclaiming land which has become exhausted, but for this purpose Crimson Clover will usually give still better results. 60 lbs. to the bushel. Price variable. For an acre, 15 pounds.

Italian, or Crimson (Trifolium Incarnatum).—This valuable Trefoil, erroneously known in some parts of the South as "German" Clover, has long been a standard crop in Italy and Southern France, being the main reliance for green feed, while also very valuable when cured. In recent years Southern farmers have begun to really appreciate it, and it is destined to play an important part in the renovation of the lands now lying waste on every hand. It grows from a foot and a half to three feet high, and has dark-red blossoms, which, unlike those of other clovers, are long and cone-shaped. The stem is much smaller than that of Red Clover, and when grown for hay is apt to fall over unless partially supported by oats or some other stronger plant. In Virginia and North Carolina, where it is becoming more and more popular, sowing is begun about the first of August and continued until the last of October. Later than this, there is danger that cold weather will come before it has had time to get well rooted. A very common practice is to sow the seeds in the furrows of corn and cotton fields at the time of the last cultivation, an excellent plan, as the seed always makes a much better start when sown in land which has been worked shortly before, and so needs nothing more than the harrow; sown in a freshly-plowed field, the seeds are apt to get too far below the surface, or else to germinate before the soil settles, in which case the young roots may shrivel before getting a hold. Many failures to secure a stand are due to the latter cause, and even where Crimson Clover is used alone it is always worth while to plow first, allow time for the soil to settle after a rain, and then break the crust with thorough harrowing. The seed should not be covered too deeply, and in dry weather rolling is very advantageous. Once thoroughly set, it is very hardy, and grows with such vigor that by early spring it will yield a heavy cutting. Several more crops can be made the same season, but as the plant is an annual, resowings every year are necessary. For winter pasture nothing could be better than a mixture of Rye and Crimson Clover, it being much better for the purpose than the ordinary Red Clover. In Northern States Crimson Clover is sown in the spring, but in this latitude it is advisable to depend altogether upon fall sowing. 60 lbs. to the bushel. Price variable. For an acre, 18 pounds.


Alsike.

White (Trifolium Repens).—Every permanent pasture should, and all natural pastures do, have more or less White Clover. It is adapted to all soils, and having deeply-reaching roots, is able to endure long seasons of drought. A small proportion of it is usually added to mixtures of grasses for lawns, and where expense is a consideration, the grasses may be entirely dispensed with. A heavy seeding of White Clover alone will give a close, firm, and durable turf, in which the low natural grass will, after a while, make its appearance. Weeds are seldom able to interfere with its growth, and if an occasional cutting or mowing is made, a really handsome sward can be obtained. 60 lbs. to the bushel. Price variable. For an acre, 10 pounds.

Alsike (Trifolium Hybridum).—The Hybrid or Swedish Clover, extensively grown in the Western and Northern States and Canada. It yields where it succeeds enormous crops, but in most parts of the South it has not done very well. Its blossom is similar in shape to that of White Clover, but the color is a very beautiful pink, the honey made from them being even more delicious than that obtained from White Clover. It is a true perennial, but of shorter life than White Clover. Land which has become "clover sick" will sometimes produce a fine crop of Alsike. 60 lbs. to the bushel. Price variable. For an acre, 10 pounds.

Burr.—Whether this so-called clover will ever be useful in Virginia and North Carolina as it undoubtedly is further South remains to be seen, as up to this time comparatively little has been used north of Georgia. For winter and early spring pasturage, however, it seems to have considerable merit, as it grows very rapidly whenever the weather is at all moderate, and is liked by all stock. Prof. Massey, the well known agricultural expert, recommends it in very strong terms for use with Alfalfa, as he has found its presence very beneficial to the latter, and we are not sure but that this will prove to be its strongest claim upon farmers. It may also be sown to advantage in corn-fields, just as cow-peas are used, the effect upon the soil being marked. In the far South, Burr Clover is often used in connection with Bermuda Grass in order to have an all-the-year-round pasturage, in many instances the burrs containing the seeds being merely broadcasted over the Bermuda Grass sod after the surface has been thoroughly scarified. It needs to be sown only once, reseeding itself each summer, and becoming more firmly established every season. The seed may be bought both cleaned and in the burr, but Prof. Massey advises that it be always sown in the burr. Price variable. For an acre, 10 to 15 pounds.

Japan (Lespedeza Striata).—Not really a clover, but commonly known only by that name. It is a perennial, growing about twelve inches high and thriving in any soil of the South. Greatly exaggerated statements have been made as to its qualities, the most valuable of which is its ability to live through the driest seasons in soils which would support nothing else. Hillsides subject to washing may often be sown to advantage with the Lespedeza, as its roots have a most tenacious hold, but we do not recommend it for land that will produce any other crop. The hay is of very indifferent quality, but if pasturage is scarce stock will eat it readily when green. A few seeds scattered over an acre will soon cover the ground, as it spreads rapidly, often becoming a nuisance to the man who sows it and to his neighbors. Price variable. For an acre, 5 to 10 pounds.

Bokhara (Melilotus Alba).—In many parts of the country this so-called "Sweet Clover" is seen growing wild, especially along the roadsides, seeds having been brought over in various ways from Southern Europe. As it grows three or four feet high, it has some value for forage, but when grown here as a crop, it is almost always sown as a bee pasturage. For this purpose it is really very desirable, the honey produced being extremely aromatic and well flavored. Price variable. For an acre, 15 pounds.

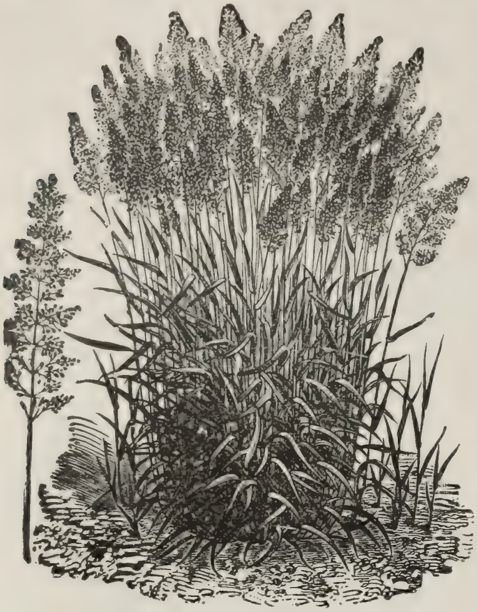
Sainfoin.—(See Miscellaneous Seeds.)

GRASSES.

Timothy (Phleum Pratense).—Hay, with the average farmer, means Timothy Hay, and Timothy is popularly supposed to be the ideal hay grass. In so far as cheapness of seeding, market value, and yield in pounds per acre are concerned, it must be admitted that this grass is almost incomparable, but its quality is certainly overestimated. There are many other grasses well worthy of sharing the place which it occupies as the standard hay grass. It succeeds best in strong, rich clay soils, but will yield well on any land which is not excessively dry and sandy. As a rule, sowings made in the fall give the best results, unless the ground is of such a character that recently sown crops freeze out in winter. On such land sow as early as possible in the spring, in order to secure a start before weeds begin to grow. Timothy flowers rather late, and is generally sown by itself, so that it can be cut in its prime, which is about the time the blossoms fall. It is, however, often sown with Clover and Red Top, the proportions usually preferred being six pounds of Timothy with eight pounds of clover, or, in the case of the grass, eight pounds of the Red Top. 45 lbs. to the bushel. Price variable. For an acre, 12 pounds.

Red Top Herds Grass (Agrostis Vulgaris).—A native grass of splendid qualities, which takes its name from the panicle of purplish-red flowers produced by it. Sown alone or in mixture with clover and other grasses it makes a very fine permanent pasture, being tender and palatable. All kinds of stock, especially dairy cattle, are fond of it, both green and cured, Red Top and Timothy making a particularly cheap and good hay, sown at the rate of eight pounds of each to the acre. The hay is not so merchantable as Timothy, but is of better quality and seems to draw less heavily upon the strength of the soil. The particular usefulness of Red Top lies in its ability to thrive on lowlands, even those which are subject to an occasional overflow, and that mixtures of grasses for such situations should always contain a large proportion of it is proved by the fact that in a few years it will almost invariably supplant the other kinds—a demonstration of "the survival of the fittest." We advise the use of the fancy cleaned seed, which being separated from the chaff, is much more easily sown. Height, 18 to 30 inches. 40 lbs. to the bushel. Price variable. For an acre, 12 to 15 pounds.

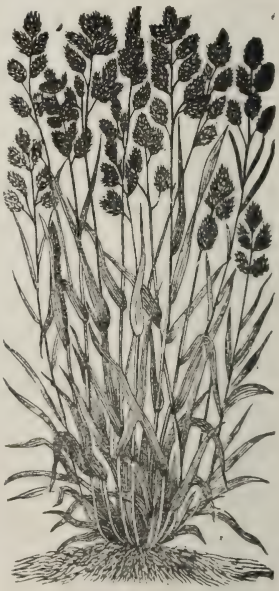
Orchard (Dactylis Glomerata.)—Orchard Grass, known also as Cocksfoot, is perhaps the very best grass for the South, as it succeeds on almost all soils, makes a luxuriant growth early in the spring, and continues to yield into winter. Like most rapidly growing plants, it is rather coarse if allowed to stand too long, but if kept closely grazed, it has always a fresh, green color, and is keenly relished by all kinds of stock. It is less exhaustive to land than Timothy, and will endure considerable shade, being for this reason particularly adapted to orchards or similar situations. As ripe Orchard Grass makes hay of the poorest quality, care should be taken to avoid sowing it as a hay crop with other grasses which are later in maturing. To secure its full value, cutting should be done while it is in flower or immediately afterwards. Two full cuttings can generally be made each season, and in rainy summers it is possible to get a third crop. A very satisfactory hay is made by sowing it with Medium Red Clover, and Tall Meadow Oat Grass, using fourteen pounds of Orchard, five of Clover and eighteen of Meadow Oat. The first cost in seeding land with Orchard Grass is considerable, but as it will last many years if cared for, it makes a really cheap permanent pasture. It grows in tufts, and is consequently unfit for lawns or any place where a turf is desired. Height, 3 ft. 14 lbs. to the bushel. Price variable. For an acre, 28 pounds.


Red Top Herds Grass.

Perennial Rye (Lolium Perenne).—The English and Continental farmers use this extensively for permanent pasture, and it has been found well adapted to the Southern States. It is valuable here not merely on its own account, but as a protection to delicate grasses, which are less able to resist our scorching summer suns. It forms a remarkably compact turf, and after long experiments with grasses for lawns we have adopted it as an important constituent of our best lawn mixtures. It can be grown on almost all cultivated soils, and being very early, is often used in preference to other varieties of equal productiveness and nutritive value. Height, 18 to 30 inches. 28 lbs. to the bushel. Price variable. For an acre, 50 pounds.

Italian Rye (Lolium Italicum).—Unlike the invaluable English Rye Grass, this is an annual, and therefore not adapted to use for permanent pastures. It is such a rapid grower, however, and so productive that it is coming more and more into general use, especially for winter and early spring grazing. Sown in September, it will in ordinary seasons be well established before cold weather, and in the spring furnish first-class pasturage. It also makes a good grade of hay, and may usually be cut at least three times. The proper time to cut for hay is just as the bloom begins to appear. It stands dry weather well, and at the same time endures an occasional overflow almost as well as Red Top. Height, 18 to 30 inches. 22 lbs. to the bushel. Price variable. For an acre, 40 pounds.

Kentucky Blue Grass (Poa Pratensis).—This grass, which in different parts of the country is known under various names, such as June Grass, Green Grass, etc., flourishes most in limestone soils and in somewhat shaded situations. It requires several years to become thoroughly established, but when once well set is permanent, and will endure the hottest summers, spreading with such rapidity that eradicating it is often a matter of considerable difficulty. The leaves are rather too short to be useful for hay, but as a pasture it is extremely valuable, being tender and nutritious. Blue Grass is unsurpassed for its velvety appearance and lovely color, and is therefore used as the basis of most fine lawn

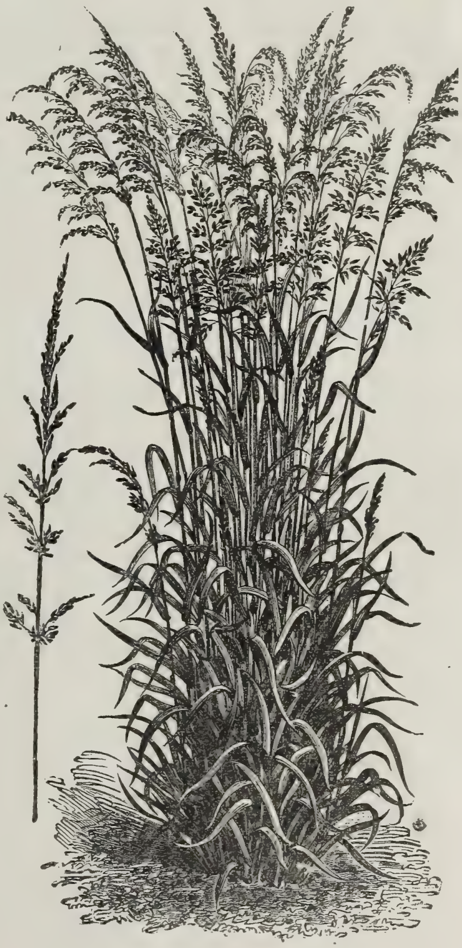

Orchard Grass.

mixtures; but whether intended for pasturage or for a lawn, it should be sown thickly upon well-prepared ground, covered thinly and the surface rolled if possible. Height, 6 to 18 inches. 19 lbs. to the bushel. Price variable. For an acre, 28 pounds.

Canadian Blue (Poa Compressa).—This hardy grass should not be confused with the better known Kentucky Blue Grass, and may be easily distinguished by its flattened, wiry stems and more vivid coloring. In quality it is inferior to the Kentucky variety, but it is hardier and better adapted to sandy and gravelly soils. When frequently cut or grazed, it forms a close turf and makes an excellent early pasture for cattle. Price variable. For an acre, 40 pounds.

Awnless, or Smooth Brome (Bromus Inermis).—In Hungary this sturdy, erect perennial has been for many generations the standard hay grass, just as Timothy has been in this country, and of late it has been successfully introduced on some of the semi-arid Western lands. Satisfactory there, for the reason it was so much better than nothing at all, many misleading statements regarding its value have been put in circulation, and it has been warmly recommended for general cultivation. Where the soil is good enough for better varieties, such as Orchard, Tall Meadow Oat, and Kentucky Blue, it should not be sown, and we do not believe it will ever be popular in the South, except in places subject to frequent drought. Cutting should always be done at the time of full bloom. As the roots spread very rapidly under the surface—in much the same way as wiregrass—it soon takes complete posesssion of land and is sometimes difficult to eradicate after a season's growth. Height, 3 to 4 feet. 12 lbs. to the bushel. Price variable. For an acre, 30 pounds.

Tall Meadow Oat (Avena Elatior).—A very valuable grass, which matures early in the season and produces an abundant supply of foliage. It is a perennial which grows from three to three and a half feet high, according to the strength of the soil, thriving specially on dry, light loams. As a feed, it may be somewhat inferior to the finer grasses, but stock eat it with relish at all times. The hay is very easily cured and keeps well, three crops being sometimes made in the season. Sowings may be made in either spring or fall with success, although the yield will be much heavier and more constant if the plant gets a start before winter. With or without mixture it makes good hay, but it is especially recommended for permanent pasture. Eighteen pounds of Oat Grass, fourteen pounds of Orchard, and five pounds of Clover will usually give excellent results. In some sections it has been given the name of "Evergreen Grass," and under that disguise is sold at fancy prices. Height, 2 to 4 feet. 13 lbs. to the bushel. Price variable. For an acre, 30 pounds.



Tall Meadow Oat Grass.

Creeping Bent Grass (Agrostis Stolonifera).—One of the great advantages of grasses of this nature is that the roots seem to grow all the better for being constantly trampled, and it is seldom indeed that Creeping Bent Turf is destroyed by hard usage. It grows rapidly, spreading over the ground like a carpet, and being both fine-leaved and well colored, is excellent for lawns. Height, 12 to 18 inches. 15 lbs. to the bushel. Price variable. For an acre, 50 pounds.

Rhode Island Bent (Agrostis Canina).—Our principal use for this grass is in mixtures for lawns, for which it is very suitable. It does not yield at all heavily in most places, but what pasture is afforded by it is of the finest quality. Through the bending and subsequent rooting of the stems it spreads over the ground rapidly, and eventually forms an excellent turf. In general appearance it resembles Red Top, but the flower stem is smaller and more delicate. The stems root most freely in moist soil, although the grass thrives perfectly in dry situations. The quantity of seed advised per acre is calculated for a pasture; if intended for a lawn twice as much should be sown. Height, 12 to 18 inches. 15 lbs. to the bushel. Price variable. For an acre, 20 pounds.

Bermuda Grass (Cynodon Dactylon).—While there can be no question as to the value of this grass in the extreme South, where indeed it furnishes the best pasturage which can be had from the barren sandy soils so common in Florida and some of the neighboring States, we cannot endorse the extravagant claims made as to its general usefulness. It is exceedingly dwarf, and the long, creeping stems, rooting at every joint, soon cover the ground with what seems almost like a thickly-woven mat of green leaves and stems. Abuse such as would soon destroy other turf, leaves Bermuda Grass flourishing, and its use in maintaining embankments of all kinds is naturally suggested. Nothing could be better for preventing washing on railway tracks or for holding the sea in check on wasting shores. Summer homes on the coast where the absence of soil makes lawn grasses worthless may yet be surrounded by a green sward, to the benefit and indefinite gratification of the eye, since Bermuda Grass seems entirely at home on a waste of sand. For this purpose alone it has a usefulness not to be lightly estimated. If sown on good soil, the growth is, of course, more rank, and under such conditions the yield is considerable, but it is really an improved "wire grass," and one should be careful about introducing it indiscriminately; eradicating Bermuda Grass is not always as easy as getting it established. Height, 12 inches. 36 lbs. to the bushel. Price variable. For an acre, 10 pounds.

Meadow Fescue (Festuca Pratensis).—This grass, which far surpasses most varieties in nutritious matter, does not attain its full productive power until two or three years after sowing. It grows, like Orchard Grass, in tufts, and is therefore undesirable where a turf is wanted. For permanent pasture or for hay it is one of the best grasses, being available very early in the spring and starting a new growth quickly after cutting. It cures easily and is relished by stock both in that state and when green. The best crops are obtained from sowings made in September or October, and well-drained land should be selected. In some localities this is known as Randall Grass, and in other places as English Blue Grass. Height, 3 feet. 22 lbs. to the bushel. Price variable. For an acre, 40 pounds.

Tall Meadow Fescue (Festuca Elàtior).—One of the best of the Fescues, and now almost as well known as the Meadow Fescue. It is a strong grower, and in rich, moist soil is enormously productive, making fine hay as well as furnishing the best pasturage; in dry situations it is apt to be disappointing, and we would advise instead the use of Sheep's Fescue. Height, 3 to 4 ft. 22 lbs. to the bushel. Price variable. For an acre, 40 pounds.

Sheep's Fescue (Festuca Ovina).—Another useful member of this valuable family of grasses, and a special favorite in localities where the soil is too shallow and poor to support such varieties as Orchard, Tall Meadow Oat, etc. Although exceedingly dwarf, it is very hardy, and by making almost worthless lands good pastures for close-grazing animals long ago earned the name by which it is best known, Sheep's Fescue. In parts of Virginia and North Carolina there are thousands of unprofitable acres which would yield a handsome return if sown with this grass. Height, 6 to 12 inches. 16 lbs. to the bushel. Price variable. For an acre, 40 pounds.

Johnson Grass.—See Sorghums.

THE BEST FIELD CORNS

Prices of all Corns are F. O. B. Norfolk.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

15 cts. per quart must be added to the price of corn when ordered to be sent by mail or prepaid express.

YELLOW VARIETIES.

Tait's Golden Wedge.—The grain of this new bright yellow corn approaches the ideal size and proportions more nearly than any other variety we have ever seen, and we find that the same impression has been made upon all the farmers who have seen it on the ear. The grain being a real wedge—very long and tapering—is packed around the cob in such a way as to secure the maximum amount of grain to the ear, while in weight and attractiveness of color it holds its own with any of the standard field varieties. Our North Carolina crops have yielded very handsomely this season, but we would advise those who prefer Southern-grown seed to enter their orders in good time. Qt., 15 cts.; 2 qts., 25 cts.; 4 qts., 40 cts.; pk., 75 cts.; bush., $2.50.

Mortgage Lifter.—This has already become a leading field corn throughout the South, succeeding in almost all soils. The ear is large, the grain deep and heavy, and it ripens about the same time as the Early Mastodon, being thus available for planting after the potato crop has been harvested. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

Bloody Butcher.—The color of this famous corn is an odd mixture of yellow and red, the spattered effect being such as to suggest the rather startling name of "Bloody Butcher." The ear is extraordinarily long and thick, the kernel of good shape and unusual weight, and in every essential respect, including earliness, it ranks very high indeed. It has done well in Virginia, and we anticipate a steady increase in the demand for it. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

Mastodon Dent.—The Early Mastodon—so named for its immense ears—is a cross between the White Cap and the Early Rose Dent, and the originator who is one of the most experienced corn growers in the United States, regards it as one of the finest of all yellow corns. Although of such size, it is no less remarkable for its earliness, being from three weeks to one month earlier than the Golden Beauty. The cob is large and, in wet seasons, sometimes fails to cure perfectly, especially if planted late. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

Champion Dent.—For those who lay especial stress upon smallness of cob, we have grown a large quantity of this splendid selection from the Yellow Dent, and are able to commend it without any reservations. It will be found quite distinct from the original stock, and in most respects decidedly superior. It is a stronger grower, averaging more than one ear to the stalk under the best conditions, and is several days earlier as well as larger. The ear is long and the color and weight exceptionally good. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

Thoroughbred Golden Beauty.—One of the best known standard yellow field corns, not particularly early but producing large ears, with very deep golden grains and cobs of moderate size. Our stock is very carefully selected and perfectly true to type. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

Improved Leaming.—Many varying types of the Leaming are to be had, so that the name does not really mean a great deal. The selection we offer has been bred to develop depth of grain and length of ear, and as it can be easily grown in less than one hundred days, we commend it particularly to farmers who live in sections where the growing season is short. The cob is red, and the grains deep orange in color. Although the stalk is slender and not above medium size, it makes an abundance of excellent fodder. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

White Cap Yellow Dent.—The small, short stalk and scanty leafing of this corn give little promise of the really handsome ear which appears in due time. It is much liked by those who do not care to use the fodder, being very early as well as productive. The kernels are bright amber yellow at the tip and white on the outer end, making it very distinct in appearance. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

WHITE VARIETIES.

Tait's Early.—We have pleasure in offering a new early white corn which will be of much value to all farmers, not only for "Roasting-ears," but as an early field corn. A shade later than Tait's Norfolk Market, it is longer, larger and more productive than any other corn of equal earliness, a large proportion of the stalks bearing two ears. It is a vigorous, rapid grower, averaging eight feet in good soil, and so far has shown no sign whatever of any kind of blight, being evidently of a very robust constitution. The ears usually have about fourteen rows, sometimes running as high as eighteen, and the grain will be found much thicker and heavier than that of most early varieties. For use as a market green corn, it will undoubtedly prove profitable on account of its showy attractiveness, but we cannot claim for it the unique beauty of our Norfolk Market, whose dainty, pearly grain gives it a position all its own. It often happens that some disaster to the regular corn crop necessitates replanting with some very early kind, and for such purpose we are sure this new White Dent is far superior to any ever in cultivation, as its fine ears will mature perfectly in less than ninety days. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts.; 4 qts., 45 cts.; pk., 75 cts.; bush., $3.00.

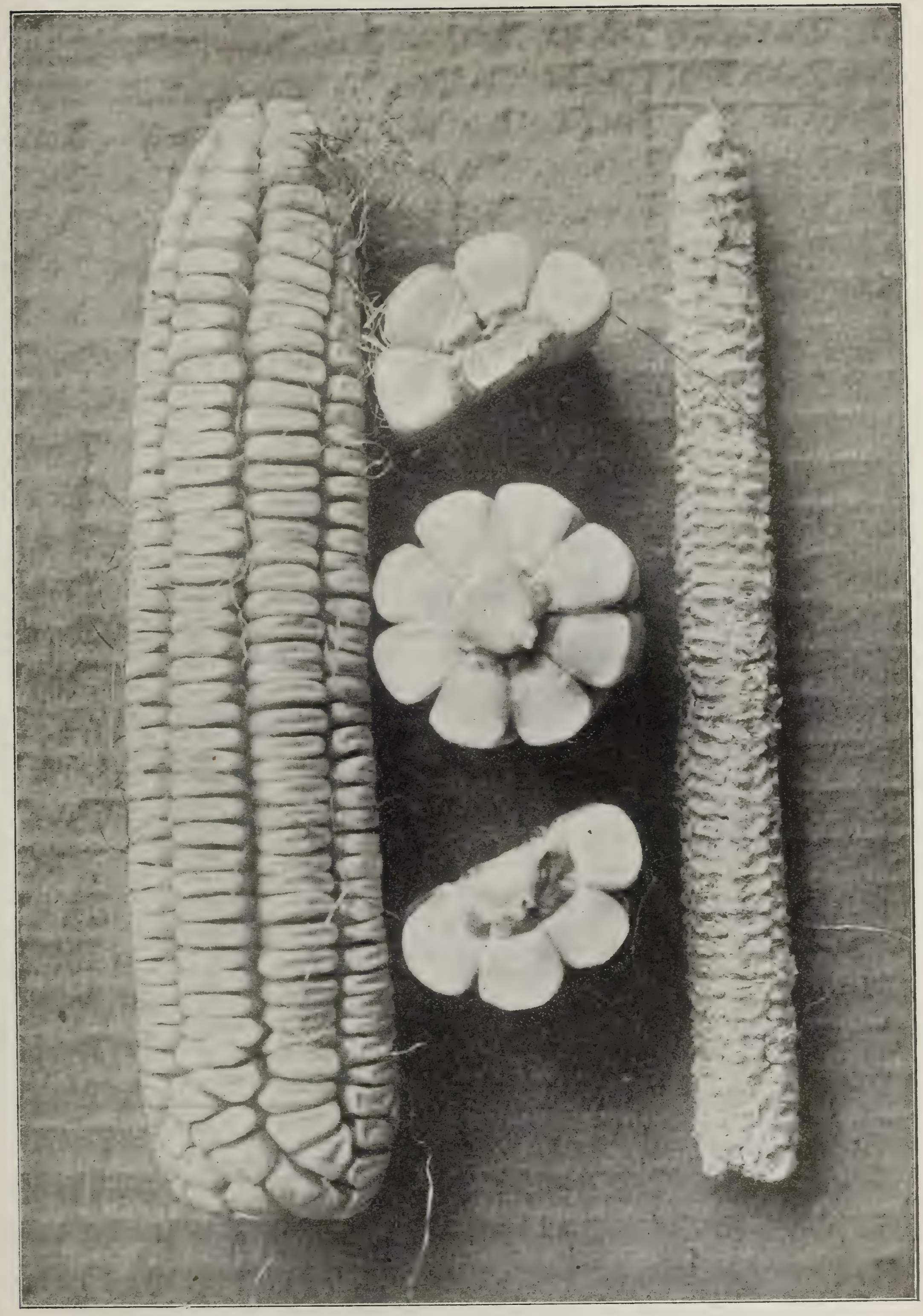
Tait's Norfolk Market.—Our famous early corn which has been gaining steadily in popularity from the year of its introduction, being used for both table and farm use. A full description will be found in the Vegetable Department, and we suggest that those who are unacquainted with it learn what is claimed regarding its qualities. There is no exaggeration in stating that it has really revolutionized the early corn crop. Farmers who have had the misfortune to lose their corn crop as late as the end of July can yet save themselves by planting the Norfolk Market; the yield will not, of course, equal that of the best field corns, but it is nevertheless more productive than many standard varieties and of remarkably fine quality, so that we frequently sell considerable quantities when it would be too late for any other kind. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts.; 4 qts., 45 cts.; pk., 75 cts.; bush., $3.00.

Trucker's Favorite.—A standard early white variety, useful both green and dry, but less desirable than Tait's Early and Norfolk Market. Pt., 10 cts.; qt., 20 cts.; 2 qts., 30 cts.; 4 qts., 45 cts.; pk., 75 cts.; bush., $3.00.

Virginia Mammoth White.—This remarkably handsome selection, bred up from the well-known Horsetooth, always finds a more ready sale than any field corn on our list, and never disappoints the farmer who puts it on good soil. We know of no corn which can show a better grain, and it is very satisfactory as to productiveness. In earliness it does not compare with the early yellow varieties, but where this is not an important point it may be unreservedly commended as the most perfect white corn in existence. Qt., 15 cts.; 2 qts., 25 cts.; 4 qts., 40 cts.; pk., 75 cts.; bush., $2.50.

Thoroughbred Hickory King.—This splendid stock of white field corn, which is becoming more popular every season, is a remarkable example of the possibilities of plant breeding, since in a typical ear the end of a broken cob may be entirely hidden by a single kernel, the effect being to most people quite startling. If there is any other corn which could even approximately stand this test of the proportion of grain to cob we have never seen or heard of it, and do not believe any such stock exists. It is of medium earliness, ripening in from 100 to 115 days from the date of planting, and if the soil be really good, there will be an average of two ears to the stalk. Investigation satisfies us that it is by long odds the best field corn which could be chosen for land which is rather thin, for even on such soils the ears will run from seven to nine inches in length, the explanation lying, of course, in the fact that so little of the plant is sacrificed to the cob. We wish to direct special attention to the individuality of our Thoroughbred selection of this corn, as it is in no sense identical with the common Hickory King, having a larger ear, a smaller cob, and much larger grains. In yield per acre on good soil it of course falls far short of the best yellow corns. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

Cuban Giant Ensilage.—Combining the creamy quality of the Tuscarora with the rank growth of the Red Cob Ensilage, this enormous corn can hardly fail to become a standard for ensilage purposes. The close-set kernels are pure white, very broad and long, and of particularly strong vitality, two ears being frequently found on one stalk. Immense quantities of fodder are produced and, as this is almost as sweet as that of sugar varieties, dairymen will find it a great milk maker. Qt., 10 cts.; 2 qts., 15 cts.; 4 qts., 30 cts.; pk., 50 cts.; bush., $2.00.

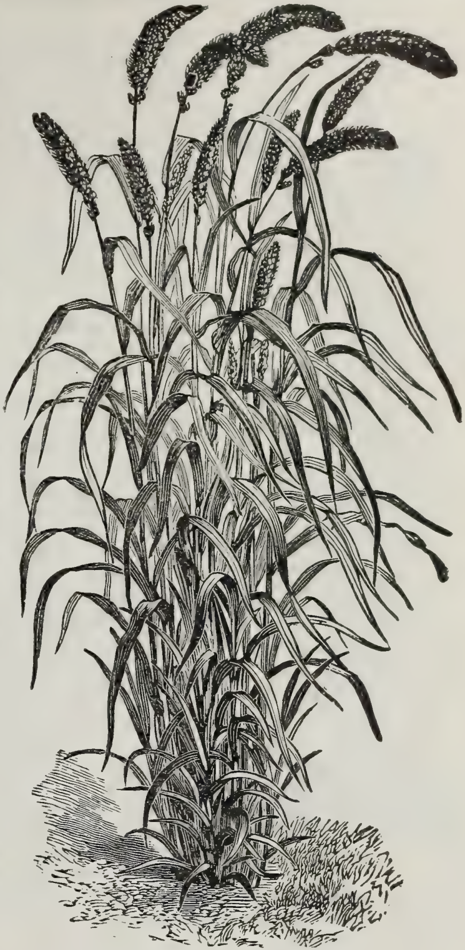


Tait's Thoroughbred "Hickory King" Corn.

(Note the single grain covering the cob.)

MILLETS.

German Millet (Setaria Italica var).—The principal claims which can be made for German Millet are its earliness and the enormous yield of hay. Only sixty or sixty-five days are required to mature the plant, and it is usually in the best condition for cutting within fifty days from the time of planting. Cutting should be done as soon as it blossoms, while the juices are abundant, and before the numerous small bristles of the flowers become firm, as these, when ripe and hard, are injurious to horses, and it is at the time they are maturing that the plant draws most heavily upon the soil. Most farmers who speak disparagingly of millet do so upon the ground that it is exceedingly injurious to all soils, and that the product is almost worthless. If such persons would sow the seed as thickly as is necessary to make the stem and foliage fine, and would cut it at the proper time, they would find reasons for modifying their opinions. Being very tender, the seed should never be sown until the ground becomes thoroughly warm, and it is best not to sow until hot weather, unless an early crop is especially desired, and in this latitude it is not safe to sow after the middle of August. A favorite use for it is in following early potatoes. On such land millet gives an enormous yield and leaves the ground in excellent mechanical condition for a succeeding crop. The soil should be warm, light, rich, and well pulverized to a good depth. If the ground is very rich, sow the maximum quantity of seed advised, proportionately less, according to the strength of the soil. Never put on poor ground. Cover the seed with a light harrow, and if the weather be dry, firm the surface with a heavy roller. There is no comparison between Southern grown seed and Western grown, the former being much more productive and better in quality. We never handle any except Southern seed so long as it is obtainable. Price variable. For an acre, 50 to 75 pounds.


German Millet.

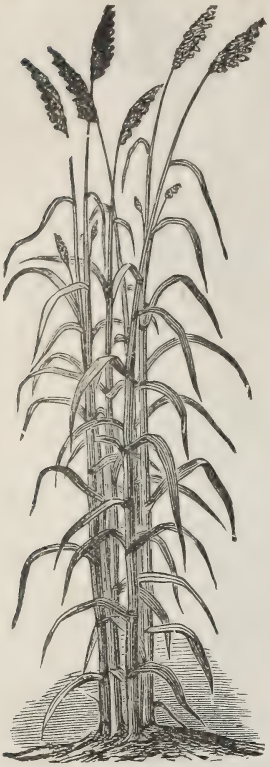
Hungarian Grass (Setaria Italica var. Germanica).—A variety of millet which in general habit resembles the German, but is less vigorous, though earlier and of finer quality. The yield per acre does not compare with that of the German, and in dry summers it makes an exceedingly short growth; for this reason few of our farmers here care to grow it, although all recognize its superior fineness. Like the German, it is a tender annual, and must not be put in the ground before warm weather, a few cold nights being sufficient to practically ruin the crop. Thick seeding is unnecessary, as the stem has no tendency to coarseness. Sow in the same way as German Millet and cut before the seeds are well formed. Price variable. For an acre, 40 to 50 pounds.

Pearl or Cat-Tail Millet (Penicillaria Spicata).—Although long well-known to the farmers of Georgia and Alabama, it is only in the last fifteen years that Cat-Tail Millet has come into general use and popularity; indeed so ignorant was the general public regarding it that thousands of farmers have been deceived into buying the seed as a high-priced novelty, tons of the seed having been sold by unscrupulous dealers at one dollar per pound. Although rather coarse, it is one of our most valuable forage plants, being enormously productive on rich soil, and there are many farmers who would scarcely know how to do without it now. It grows from eight to ten feet high, and yields several crops each season, a vigorous growth starting immediately after each cutting. When cultivated for fodder, it should be sown in drills about three feet apart and thinned to a foot apart in the row, May and June being the best months for sowing. The plant throws out a great many shoots, and does best if not crowded. It is relished by all kinds of stock and is extremely nutritious. Price variable. For an acre, 6 pounds in drills, 25 pounds broadcast.

SORGHUMS.

10 cts. per lb. must be added to the price of sorghum seeds when ordered to be sent by mail or prepaid express.

Early Amber.—An early productive variety which grows from eight to ten feet high, the name being taken from the clear amber color of the syrup, which is of the best quality. As a forage plant it is very valuable, and affords on rich soil two or three cuttings during the summer. Sow in drills two feet apart and cultivate as corn. For an acre, ten pounds in drills, or five pounds if sown for syrup; one hundred pounds if sown broadcast for hay. Lb., 10 cts.; $4.00 per 100 lbs., F. O. B. Norfolk.



Early Amber Sorghum.

Rural Branching or Millo Maize.—This sorghum, which is non-saccharine, flourishes in the hottest weather, growing in a bushlike form and throwing out suckers from all the lower joints. The foliage procured is of fair quality, and may be cut at any stage for green feed or cured for fodder. Make the drills four feet apart, sow the seed thinly, and cultivate as corn. For an acre, five pounds. Lb., 10 cts.; $5.00 per 100 lbs., F. O. B. Norfolk.

Early Orange.—This has been found the best for stock feeding, since it produces the strongest stalks and is less liable to lodge than any of the other saccharine sorghums. It may be planted at any time from the middle of April to the 1st of August, being of such rapid growth that it is ready for feeding in sixty days. When sown for hay, it is well to seed not less than two bushels per acre, in order to secure a fine growth of stalks and the maximum yield with least waste. It is claimed that on good soil there is no trouble in getting upwards of five tons of cured hay per acre. It may be sown broadcast, but will be much more uniform if put in with a wheat drill. Sorghum is very slow in curing, and is left on the ground for a week and a half if the weather be fine, or for twice that length of time if there is much rain. It suffers very little injury from such exposure, and has been known to make good hay after remaining wet for a long time. Opinions vary as to the best time for cutting, but it is best done when there are signs of ripening, as it then cures better than when green. After drying in windrows for two or three days it may be put in the barn. When grown for summer feeding it should be grown in drills two and a half to three feet apart with about eight stalks to the foot, or in drills two feet apart, with a dozen or more stalks to each hill. Twelve pounds per acre are sufficient for this method. Five pounds per acre when grown for syrup. Lb., 10 cts.; $4.00 per 100 lbs., F. O. B. Norfolk.

White Kaffir Corn.—This sorghum, which is a native of Southern Africa, is low, perfectly erect, and quite distinct from the other non-saccharine varieties, branching from the top joints instead of stooling from the root. It may be cured, the stalk as well as blades, into excellent fodder, but if wanted for this purpose should be cut as soon as the first seed-heads come into bloom; if sown as soon as the ground is warm, a second crop may be made afterwards. It is available for green feed from early in the season to winter, and is greatly relished by all kinds of stock, its nutritive value ranking very high indeed. The grain is produced on heads about one foot long, and may be fed to poultry or ground into a flour very useful for stock feed. Sow in rows three feet apart and cultivate as corn, or broadcast for forage, either alone or with cowpeas. For an acre, five pounds in drills, or fifty pounds broadcast. Lb., 10 cts.; $6.00 per 100 lbs., F. O. B. Norfolk.

Halepense (Johnson Grass).—A vigorous perennial of rapid growth, which is considerably used in the Southwest as a fodder plant and for pasture. The broad leaves are rich in saccharine matter, and if cut when young and tender are very nutritious. It is available very early in the spring, and has long roots, which enable it to endure droughts wonderfully. The growth continues through the summer and fall until the tops are killed by frost. Stock of all kinds eat it readily, and the yield of hay is said to be from one to three tons per acre. Sowings may be made in either spring or autumn, but most successfully in August and September. The plants will then be well rooted before winter. Sow broadcast in well prepared ground and cover with a heavy roller or bush. For an acre, one bushel. Lb., 15 cts.; $12.50 per 100 lbs., F. O. B. Norfolk.

COTTONS.

Planting cotton seeds without the least regard to the parent plant has been only too common throughout the South, but we are glad to note now a much keener interest on the part of planters to avail themselves of every improvement in the quality of staple and productiveness. The various Southern experiment stations deserve much credit for the change, and it would be difficult to exaggerate the value of their work in connection with cotton. Many fine selections have been bred in recent years, so that it is now possible to get varieties which will clean up over forty pounds of lint to each hundred pounds of seed cotton, and upwards of three hundred bolls will often be found on a single plant. The old three lock boll has given place to types which produce five locks, and there are several kinds which will average two bolls per joint. Out of the hundreds of more or less distinct varieties, we have endeavored to select those possessing the greatest number of desirable points, and we hope the list will interest many farmers now growing the old and very inferior stocks. If reasonable notice be given us, we will usually be able to supply any other kind desired. The long-stapled cottons are not recommended for sections north of South Carolina. 30 lbs. to the bushel. All prices subject to change.

WITH SHORT STAPLE.

King's (Medium Boll).—This standard variety holds its own against the newer cottons, many of the best of which were bred from it, as evidenced by the King's characteristic red spot in the center of the bloom. It is one of the earliest kinds, maturing in ninety days, and is invaluable for sections where the growing season is short. No cotton is so popular with the large planters of North Carolina, and its use in the extreme South is becoming more extensive now that the boll weevil is such a menace, especially to cottons whose slow maturing gives a long exposure to damage. We are inclined to think, however, that Simpkin's Prolific will before long be recognized as even better than this, since it is still earlier and more productive. Pk., 75 cts.; bush., $2.00. Special prices for large quantities.

Mebane's Triumph (Large Boll).—No cotton with large bolls equals this in earliness, and it has been found to resist drought particularly well, owing to the length of the roots. Pk., 75 cts.; bush., $2.00. Special prices for large quantities.

Toole (Medium Boll).—Although several days later than the King's in maturing, this fine Georgia selection has been making wonderful yields every year since its introduction, and competent judges believe it to be the best type of Prolific in cultivation. It is of rank growth and resists drought better than most kinds. Pk., 75 cts.; bushel, $2.00. Special prices for large quantities.

Simpkin's Early Prolific (Medium Boll).—This is evidently a selection from the King's, as a large percentage of the flowers bear the well-known red spot of the King's, but it is a full week earlier in maturing. The bolls are also larger and it is a heavier and surer cropper. Pk., 75 cts.; bushel, $2.00. Special prices for large quantities.

WITH LONG STAPLE.

Allen's Improved.—Next to the famous and absolutely unrivalled Sea Island cotton, this furnishes the best lint for fine thread, and where long-stapled cottons thrive, it should have a careful trial. Pk., 75 cts.; bushel, $2.00. Special prices for large quantities.

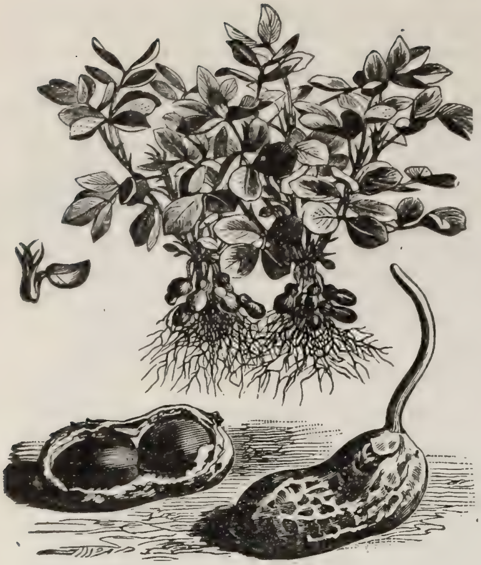
Floradora.—Great claims for yield and quality of fibre are made for this South Carolina selection, single plants of which have produced several pounds of seed cotton. It deserves the attention of all growers of this type of cotton. Pk., 75 cts.; bushel, $2.00. Special prices for large quantities.

Sunflower.—One of the long-stapled cottons introduced by the Agricultural Department, and now very well known throughout the far south. The fibre is fine but very strong, and it always brings a high price. Pk., 75 cts.; bushel, $2.50. Special prices for large quantities.

Sea Island.—No description is needed of this wonderful cotton, the lint of which will sometimes be two inches in length. It is altogether unique, and cannot be grown to perfection except in its native islands, but more or less is annually produced in Georgia and South Carolina, using island seed. The seed we offer was taken from Island Cotton, and any grower who wishes to experiment with this variety can find no better stock. Pk., $1.00; bushel, $3.00.

CULTURE.—The cultivation of cotton varies considerably, of course, according to the locality and soil, but in general the ground should be prepared by thorough plowing and harrowing, with rows forty to fifty inches apart, five feet being given where the land is unusually rich. Seeding is best done with the cotton planter, and the young plant should be thinned to about eighteen or twenty inches in the rows; if the ground is very rich, two plants may be left in a hill, but otherwise only one. Frequent shallow cultivation is necessary to keep the surface free from crust, and planting should never be done until danger of frost is passed. For an acre, 1 to 1½ bushels.

PEANUTS.



Spanish Peanuts.

Prices of peanuts are always F. O. B. Norfolk, and subject to change. Our friends will kindly note that it is impossible for us to guarantee the germination of peanuts, as we do with all vegetable seeds, although we use the utmost care to supply only perfect seed.

DWARF.

Mammoth Virginia Bush.—This is by far the most profitable of dwarf varieties, as the nuts are almost as showy as those of the Running Jumbo. 22 lbs. to the bushel. Price variable.

Spanish.—Land which would not make ten per cent. of a crop of the Jumbo will often produce excellent Spanish nuts, and they require very little cultivation. The rows should not be more than thirty inches apart, and eight inches apart in the row will allow them ample room. Unless the acreage is very large, it is not worth while to shell them before planting, the usual plan being to merely break the little shell in two, each half containing one pea. They are very easily gathered, the nuts clinging firmly to the roots at harvest, and no kind cures so readily. Immense quantities are now grown simply for hogs, hardly any food being more fattening or wholesome. 30 lbs. to the bushel. Price variable.

RUNNING.

Running Jumbo.—The retail peanut trade—which, after all, absorbs the bulk of the peanuts, strange as it may seem when one considers the quantity annually produced—ranks this immense nut above all others on account of its showy attractiveness, and it is always the least affected by depressed markets, demand invariably exceeding the supply. It is especially adapted to light, sandy soils, and under the best cultivation will often produce over one hundred and twenty-five bushels per acre. The seed we offer is Virginia grown, every nut picked from the roots by hand to avoid injury to the germ, and growers should appreciate the opportunity to secure really fancy seed peanuts. We beg to caution our readers that so-called Jumbos very frequently prove to be only a mixture of large-sized nuts picked out of perhaps a dozen kinds, some dwarf and some running. 22 lbs. to the bushel. Price variable.

CULTURE.—Peanuts will do well on most Southern farms, provided lime is not lacking, but without an abundant supply of lime they cannot be successfully grown, 1,000 to 2,000 pounds being often put upon an acre with good results; soils rich with marl of course require no liming. Special peanut manures are prepared by the various fertilizer manufacturers and a liberal use of these at the rate of 200 or 300 pounds per acre will greatly increase the yield. Planting may be done in the latitudes of Virginia and North Carolina as early as April and as late as the first week of June. If the season is late, avoid planting too soon, as the nuts are apt to rot if lying in cold, wet soil. Fallow the ground, roll it well and make drills two to two and a half feet apart; plant the nuts (removed from the shell) ten to twelve inches apart, with one or two nuts to the hill, covering about one inch with drag or by pressing the soil over them with the foot, unless the regular peanut planter be used. Care must be taken to avoid breaking the skin on the nut, as it is necessary for protection during germination. When the vines are started, thorough cultivation must be begun and continued until the nuts are beginning to form. If the season is dry, an application of plaster is beneficial, as it absorbs moisture from the air and protects the surface from baking. The ends of the vines should be loosened as much as possible at each working in order to prevent their taking root, the object being to force the plant to make good nuts near the stem, and the branches should be pegged down at each joint. In harvesting the crop, the roots are loosened from the soil by a plow-point made for the purpose, the vines pulled up with the nuts attached and left to dry in the field for a day, being then stacked with the nuts downward around a firmly-set six-foot post. If thick sticks are placed at the base of the stock to keep the vines from resting on the ground, they may be left in that condition as long as desired. While the peanut vine or bush is excellent for feeding, its fertilizing value if left on the ground is such that we recommend leaving all on the land for that purpose. For an acre, 2 bushels.

CEREALS.

Standard Varieties Useful in the South.

Barley.—The great value of Barley for winter pasturage has not been generally recognized as yet, but many Southern dairymen have adopted it as one of their main crops for this purpose, using it also for hay. If the ground is reasonably strong, it may be firmly established before winter, and will then bear almost continuous grazing until late spring, the beneficial effect upon milch cows in particular being most noticeable. If intended to be cured for hay, the head should not be allowed to form. Sowings are made both in summer and fall, and sometimes it is broadcasted when corn or cotton crops are "laid by." 48 lbs. to the bushel. For an acre, 2 bushels. Price variable.

BUCKWHEAT.

48 lbs. to the bushel. For an acre 1 bushel.

Silver Hull.—An improved stock, which is much better in every way than the old common Buckwheat. Its blooming period is longer—an advantage when sown for bee pasture—it matures earlier and yields double the quantity of grain per acre. The flour is also said to be finer and more nutritious, while on account of the thinness of the husk the loss in weight from grinding is much less than is the case with the common. Like all buckwheats, it will thrive where few plants will live, and is, therefore, desirable for turning under to improve land. In excessively hot weather buckwheat is liable to blight, and the seed should not be sown in this latitude before the middle of July. It may be sown either broadcast or in drills. Price variable.

Japanese.—A distinct buckwheat which was introduced from Japan some years ago and after being thoroughly tried, has shown itself not only earlier than any other kind, but more productive also. The kernel is a dark, rich shade of brown, much larger than either the Common or Silver Hull, and is very thin skinned, the flour made from it being of the best quality. The plant is very large and vigorous, enduring unfavorable weather better than any other kind. Price variable.

OATS.

Burt or Ninety Day.—Probably the best spring oat for general use in the South, and now very largely grown in Virginia and the Carolinas for both hay and grain. Planted in February, March and April they can usually be relied upon to mature in time to avoid all injury from heat, and the grain is free from rust. Price variable.

Danish Island.—A fine, stiff-stalked variety which makes excellent crops alone, but is particularly adapted to sowing with Canada Field Peas or the Hairy Vetch, on account of its ability to support their luxuriant vines. On rich soil they will be about five feet high, and the plants stool so freely that upwards of thirty stalks will often be found springing from a single grain. 1½ bushels of the oats with the same quantity of Canada Field Peas makes a hay very attractive to all stock and of extraordinary feeding value. Price variable.

Red Rust Proof.—No description is needed of this standard winter oat, as it is almost universally used throughout the South. Of the cheaper varieties, it is prehaps the best, although not to be classed with such oats as Danish Island or Welcome. Price variable.

Virginia Gray Winter.—A general favorite in the South, and much used for winter pasturage as well as for the grain. It is a hardy variety of very vigorous growth and stools finely, making a better turf than any of their kind. Sown in September, they will be well set before cold weather and may be grazed freely throughout the winter. Price variable.

Welcome.—One of the best oats in use, the grain being very plump and heavy. As it grows quite five feet high usually and has a sturdy stalk, it is excellent for sowing with Vetches or Peas as a support for the vine. Price variable.

RYE.

56 lbs. to the bushel. For an acre, 1½ bushels.

Winter.—For winter pasturage few crops compare with Winter Rye, its adaptability to almost all soils and situations being enough to make it a universal favorite; inexpensive, very productive and of remarkable nutritive value, it can be used to advantage on every farm where stock is kept, and we strongly recommend that all unused land be covered with rye during the winter, as a protection. It also ranks among the best green manures, and is very largely used for that purpose. Price variable.

Spring.—Having a shorter, stiffer straw than Winter Rye, Spring Rye is little used except when the fall crop has for any reason failed. Price variable.

WHEAT.

60 lbs. to the bushel. For an acre, 1½ bushels.

Fulcaster.—A standard bearded variety, very productive and well adapted to this section. Price variable.

Fulz.—Well known as a very reliable beardless wheat. Price variable.

Harvest King.—One of the finest of the bald wheats, and a general favorite. Price variable.

MISCELLANEOUS FIELD SEEDS.

Prices of all these Seeds are "F. O. B. Norfolk," and subject to change.

SEEDS FOR BIRDS.

Canary.—We reclean all our Canary Seed, and send it out almost perfectly free from dust and chaff. Lb., 10 cts.; 3 lbs., 25 cts.; 10 lbs., 60 cts. Quotations per 100 pounds and per 1,000 pounds will be furnished on application.

Hemp.—Hemp is used for both canaries and parrots, especially paroquets. It should be given very sparingly to canaries, and always in mixture with other seeds. When sown for the fiber it is put broadcast at the rate of one-half bushel to the acre. Price in large quantities will be sent upon application. Lb., 10 cts.; 3 lbs., 25 cts.

German Rape.—Distinct from the Essex Rape, and used only for bird food. We sell only the genuine German Rape, and wish to warn our customers against the old turnip seeds, etc., which are so commonly sold as Rape, and are responsible for the ill health of so many birds. Lb., 10 cts.; 3 lbs., 25 cts.; 100 lbs. on application.

Sunflower.—Most of the Sunflower sold in this section is handled by us, and we are always in a position to offer it on the best terms. As most people know, it is the principal food of large parrots, and care should be taken to avoid using stale and rancid seeds. Lb., 10 cts.; 3 lbs., 25 cts.; 100 and 1,000 lbs. on application.

Millet.—A good many people give their canaries German Millet, the birds usually liking it, but it should never be an exclusive diet, and as a rule they are better without it. Lb., 5 cts.; 100 and 1,000 lbs. on application.

Maw.—Used as a tonic for canaries. Lb., 30 cts.

Mixed Canary Seed.—All the seeds composing this mixture are carefully recleaned and the Rape seed used is the genuine German. Special mixtures with Millet, Lettuce, or any other desired seeds will be made to order at the lowest possible price, and we solicit orders from all bird fanciers. Lb., 10 cts.; 3 lbs., 25 cts.; 10 lbs., 60 cts.; 100 and 1,000 lbs. on application.

Beggar Weed (Desmodium Molle).—If one-half of what has been written about this forage plant were true, the Southern States would soon be in an extraordinary state of prosperity. It is undoubtedly valuable in helping to restore worn-out soils in the far South; but we think it has little value for any purpose in sections north of Florida. The seed is sown either in drills or broadcast, May being the best month for sowing. Price variable. For an acre, five pounds in drills; twelve pounds broadcast.

Broom Corn (Improved Evergreen).—This variety grows about eight feet high, has a permanent green color, and is practically free from crooked, irregular brush. It succeeds best on strong, deep soil with good drainage, and as cold is very injurious, sowings must not be made until the ground is warm. To keep the brush in good shape it is necessary to bend the head down about the time the seeds mature. Drill in rows three feet apart and cultivate as ordinary corn. For an acre, five pounds. Lb., 12½ cents.

Soja or Soy Beans (Soja Hispida).—Tests of the nutritive value of Soja beans demonstrate that they are decidedly superior to Cow-Peas for feeding purposes, and we do not wonder that the demand each year is increasing enormously. It is now recognized as one of the most important forage crops for the South, as well as a nitrogen gatherer of the greatest value. The plant thrives in hot, dry weather, and does equally well on heavy and light soils, leaving the ground in a condition of extraordinary cleanliness; few crops are so good for smothering filth of any kind, and almost any weed can be entirely eradicated by two or three successive years of Soja beans sowed thickly. Growing erect, with a stout stalk, they are very easily harvested, but if desired, the vines may be left standing and stock turned into the field to feed upon them. Two or three crops of Soja Beans turned under will literally transform poor land, and it is the greatest of pities more are not so used throughout the South. The best time for planting is about the month of May, when corn would be put in, but immense quantities are planted as late as July. We strongly recommend all farmers to sow them in the corn-fields at the time of the final cultivation. One and a half bushels are not too much per acre when the crop is to be cut for hay or forage, or for soiling, as it is a great advantage to have the stalk and branches fine. Many farmers now sow Soja beans and cow-peas together, using about three pecks of each per acre, and the combination is regarded as very successful, since the cow-peas are thus supported and harvesting facilitated. Eight to ten quarts are put to the acre in 3½ feet drills when a crop of matured beans is wanted. Price variable.

Velvet Beans (Dolichos Multiflorus).—Among the newer forage plants this stands very high, as it is probably the most productive of its class and the best adapted to really poor soils. The growth is little less than marvelous, the vines attaining a length of ten or more yards, while the pods are borne in enormous clusters. All the Experiment Stations unite in declaring its nutritive value to be remarkable, but their value north of South Carolina is doubtful, as they require a very long season to perfect their growth. When planted in drills, five or six feet are allowed between the rows on account of the rank growth of vine. For an acre, two pecks. Price variable.

White or Navy Beans.—If saved bright, these are usually a most profitable crop and there is no reason why more should not be grown in the South. Being perfectly dwarf and very prolific, an enormous quantity can be produced on an acre, and there is little cost of cultivation. As the weevil is likely to attack beans harvested during warm weather, it is best not to plant before the last of June. The ground should be well prepared by plowing and harrowing, and drills made about two and a half feet apart, the beans either drilled or dropped by hand, being covered a little less than two inches. Deep cultivation is undesirable, and it is only necessary to keep the surface well loosened. When the majority of the pods have turned yellow, the plants should be pulled up by the roots and after being left for a day or two to dry, spread in the barn until thoroughly cured. After threshing, fan and hand-pick if possible, as a fine sample will sell much more readily and at a far better price. In Carolina they are often very profitably used for replanting missing hills in the cotton fields. For an acre, three pecks. Price variable.

Canadian Field Peas.—These are very valuable for stock feeding, and are being more largely used each season. They are put at the rate of two bushels to the acre broadcast, being usually sown with oats, a combination which is extremely satisfactory. A bushel and a half of each to the acre is sufficient, the peas, of course, being ploughed in to the usual depth and the oats put in afterwards with a harrow. Sowings may be made as early as January in ordinary years, and it is usually safe to put them in at any time up to the middle of March. They make a quick growth and produce an immense amount of the best forage at a time when feed is apt to be particularly scarce. When grown with oats they are very easily cured, and all kinds of stock are fond of the hay, the nutritive value of which is remarkably high. Price variable.

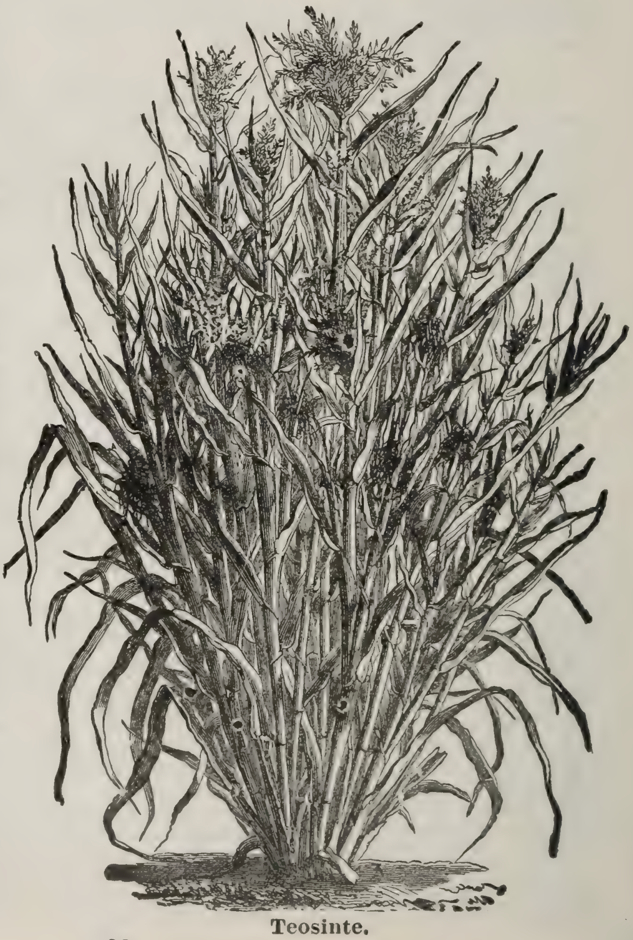
Rape, Dwarf Essex.—An excellent forage plant, especially for sheep and hogs, and grown extensively for them in Europe, though little known in this country until recent years. It grows with wonderful rapidity, being usually ready for pasturage six or eight weeks after sowing, and an acre is said to support a dozen sheep for more than a month, poultry also revelling in it. Almost any soil will grow it, and the yield per acre is simply enormous, more than twenty tons per acre having been often produced on good ground. Stock feeding upon Rape should be supplied with salt freely. When young it makes a delicious, tender, sweet salad, being often sown solely for this purpose. Sow from early summer until late fall, putting six pounds to the acre broadcast, or three pounds in drills. We offer the genuine Dwarf Essex, importing it ourselves, and can guarantee its freedom from mixture with the inferior annual variety. 1 lb., 25 cts., postpaid. 10 lbs., $1.50; 25 lbs., $3.00; 100 lbs., $10.00; all F. O. B. Norfolk.

Sunflower, Mammoth Russian (Helianthus Annuus).—This enormous variety is a great improvement on the native sunflower, being much more vigorous and productive. It is adapted to almost any soil and situations, and there are few farms that could not spare some field for it which would otherwise lie unused. The flower heads frequently measure a foot or a foot and a half across, and are packed at maturity with large, plump seeds, marked with black and white. In some countries immense acreages are grown simply for oil, which may be extracted from the seed, a hundred bushels of which can be easily produced on an acre of rich ground, but the principal use made of them here is in poultry feeding. Poultry are extremely fond of the seed, and when thus fed fatten more rapidly, perhaps, than on any other food. In addition to the value of the seed, the leaves are used for forage and the stalks for fuel. Plant in drills three or four feet apart, with eighteen inches between the hills, and cultivate the same as corn. When the seeds are hard, cut off the heads and pile them loosely in a well-ventilated place to cure; they may then be easily threshed out and cleaned. For an acre, six pounds. Lb., 10 cts.; per 100 lbs. on application.

Sainfoin or Esparsette.—A forage plant which has long been extensively grown in France and Southern Europe, although it has been little used in this country except in some of the far Western States. It thrives best on chalky, sandy soils, and cannot be successfully grown on any ground which does not contain considerable lime. The plant grows to the height of two and a half to three feet and belonging to the leguminous family, improves land in the same way as the clovers. It is a perennial, flowering about the same time as Red Clover and may be sown in either fall or spring. A well-set field should be productive under favorable conditions for at least five years. For an acre, 3 bushels.

Teosinte (Reana Luxurians).—A Central American fodder plant which waited a long time for recognition from our farmers, but is now extremely popular, more and more being used each year. It bears, in general appearance, considerable resemblance to Indian Corn, but the leaves are longer and broader, while the stalk contains a sweet sap. The growth is exceedingly rapid, and it will often attain a height of twelve or more feet, an amazing number of shoots being produced by each plant, the stalks thickly set with succulent and nutritious foliage. Like most other plants of its kind, Teosinte is very sensitive to cold, and should, therefore, be grown only in warm climates, and sowing deferred until the danger of frost is past. In favorable seasons several cuttings may usually be made. Make the rows three feet apart, dropping two or three seeds every twelve inches. We feel sure that all who need crops of this sort will be pleased with Teosinte, having never yet received an unfavorable report regarding it. For an acre, four pounds. Pkt., 5 cts., oz., 10 cts.; 2 ozs., 15 cts.; ¼ lb., 25 cts.; lb., 80 cts. Postpaid, 5 lbs. and upwards 65 cts. per lb. F. O. B. Norfolk.

Vetch, Sand, Hairy or Winter (Vicia Villosa).—After the most thorough tests the best informed farmers now consider this one of the most valuable, if not the most valuable, of forage plants within the reach of Southern farmers. Good authorities claim that it will yield from six to ten tons of green food to the acre and its nutritive value has been determined to be much greater than Clover. It makes good and easily cured hay, and is perfectly hardy, thriving on poor, arid, sandy soil, while on rich soil it makes a growth of five feet or more. Any kind of grain may be sown with it, to support the vines, but rye or oats will be found most satisfactory, and we think particularly good results will be obtained from 50 lbs. of Vetch with one and a half bushels of Virginia Gray Oats, sown in September or early October. It is available for use for a remarkably long time, as it remains green through the winter and remains in condition until the middle of July, all stock eating it with the greatest relish. If desired, it may be cut very early in the spring and the ground thus released for early plantings of other crops. Price variable. For an acre, 60 to 75 pounds.


Teosinte.

FLOWER SEEDS

A Select Collection for Southern Gardens

GARDENERS in the Southern States who have been successful with vegetables, roses, bulbous plants, etc., often make a serious mistake when they begin the cultivation of flowers from seed. Instead of ascertaining the kinds best suited to our hot climate, they are apt to make a selection at random from some comprehensive list which describes the flowers as they are in their perfection. Meeting with failure for this reason, they become discouraged, and perhaps abandon what might have become one of the most intense of their pleasures. In the arrangement of this list it has not been our endeavor to secure variety at the expense of discrimination, but it will be found to contain most of those which are of real value in the South.

Annuals Are raised exclusively from seed. They bloom and die the same year.

Biennials Live two years, flowering usually in the second. Many kinds, if sown in the fall, will show bloom the following spring.

Perennials Are herbaceous plants, lasting three or more years with the same blooming habits as the Biennials. Perennials marked "tender" should be taken from the ground before freezing weather, stored away from frost, and reset in the ground as soon as danger from cold is past.

GENERAL DIRECTIONS FOR SOWING FLOWER SEED.

SOWING IN THE OPEN GROUND.

Hardy. The varieties designated as Hardy may be sown as early as the 10th of March unless the season is backward.

Half-Hardy. Those which are Half-Hardy should not be risked until the ground becomes warm under the surface; about the middle of April in ordinary years.

Tender. A few are marked Tender, and they may be sown during May.

In sowing flower seed a very common mistake is made in covering them too deeply. The seeds are, as a rule, extremely small, many almost as fine as dust, and a safe rule is to cover them their respective thicknesses. This is best done by simply pressing them into the soil, which must be finely pulverized, with the palm of the hand or a board.

Some varieties have seeds large enough to produce a vigorous root, and such may be covered from one-quarter to one-half an inch, according to their size.

Never fail to press the earth firmly over the seeds, and a piece of bagging laid on the bed will prevent excessive evaporation or damage from washing rains while the seeds are germinating.

Hardy annuals may be sown where they are to bloom, but, unless otherwise cautioned, it is always preferable to transplant.

The height which each variety may be expected to attain is included in its description as a guide to the most effective arrangement when different kinds are placed in the same bed or border. The taller flowers should be placed in the rear to avoid the choking of the smaller and less vigorous kinds.

SOWING IN BOXES.

Where it is convenient, we advise shallow boxes filled with rich, light loam, and placed in a warm window as the best method of starting flower seeds. As the plants grow, give plenty of air and sunlight and avoid excessive watering. When large enough to handle, transplant into new boxes or pots, so as to have strong plants ready to go in the garden at the proper season.

Abronia Umbrellata.

A charming trailing plant with sweet-scented lilac flowers formed in a head like that of the Verbena. It remains in bloom for a long time, and is very useful for hanging baskets, or for any particularly dry situation. The husk should always be removed from the seed before sowing in order to faciliate germination. Half-hardy annual. 5 inches. Pkt., 5 cts.; oz., 30 cts.

Acroclinium.

One of the most beautiful of the Everlastings, robust in habit, and adapted to almost any good soil. They are very desirable for winter bouquets, and when grown for this purpose should be cut as they begin to expand, being allowed to dry in the shade. The flowers are shaped much like field daisies, and are either white or a lovely rose-color. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 30 cts.

Ageratum Mexicanum.

(Floss Flower.)

The wild Ageratum is familiar to every one who notices the plants along our Southern roadsides, its tiny blue tufted flowers being often so massed as to show many square yards of solid color. The cultivated varieties are splendid for large clumps, and are adapted to almost any situation. The Dwarf Imperial which we offer blooms more freely than any other Ageratum, and is one of the plants available for bouquets both winter and summer. Half-hardy annual. 8 to 12 inches. Pkt., 5 cts.; oz., 50 cts.

Agrostemma.

(Rose of Heaven.)

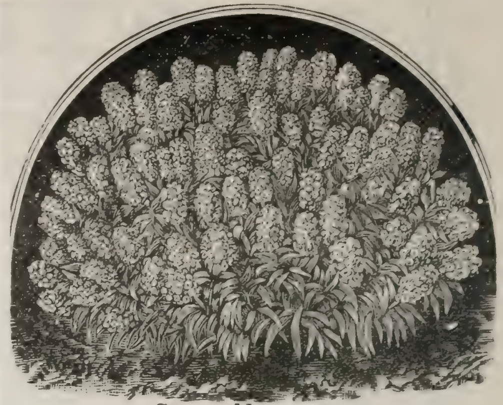
Although a perennial, the Agrostemma blooms the first season, and is fine for cutting, as the flowers are produced on long slender stems. Being not unlike some of the single Dianthus, it is often called the Mullein Pink. Hardy perennial. 2 feet. Pkt., 5 cts.; oz., 30 cts.

Alyssum.

A hardy annual which begins to flower when very young, and is literally covered almost all the season with its sweet white flowers. It is especially adapted to borders or for rock work in the summer, and may be used effectively in window boxes for winter blooming.

Little Gem.—This is the prettiest variety, being so dwarf and full of bloom that it has been aptly named "The Carpet of Snow." 4 inches. Pkt., 5 cts.; oz., 50 cts.

Sweet Alyssum.—An old garden favorite familiar to all. Being of trailing habit, it is better than the Little Gem for rockeries or window-boxes. Pkt., 5 cts.; oz., 30 cts.



Sweet Alyssum.

Amaranthus.

Caudatus.—Graceful plants which are very ornamental in the border, and are highly valued by landscape gardeners for use in little nooks, etc. The blossom being a long raceme, drooping and blood-red in color, lends itself effectually to grouping with cut flowers. Half-hardy annual. 3 feet. Pkt., 5 cts.; oz., 30 cts.

Globe.—A familiar old Amaranthus much admired for its stiffly decorative effect in the garden, and also useful when dried. The heads will retain their beauty of color for years, if gathered before the bloom is too far advanced, and dried carefully in a dark closet. The flowers are produced in great profusion, and exhibit a wide range of brilliant colors. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 30 cts.

Salicifolius.—A fine foliage plant which grows in pyramidal form and is most suggestive of a fountain of colored water. The leaves when fully grown are about a foot in length and one-quarter inch wide, beautifully undulated, their color changing as the plant matures from green to orange red. It is a half-hardy annual, attaining a height of four feet when planted in rich soil. Pkt., 5 cts.; oz., 75 cts.

Tricolor.—The "Joseph's Coat" is one of the most valuable of the Amaranthus family, the showy reds, yellows, and greens of its leaves being very effective wherever color is desired. It is of trim, upright growth, and looks well when planted singly. Half-hardy annual. 3 feet. Pkt., 5 cts.; oz., 40 cts.

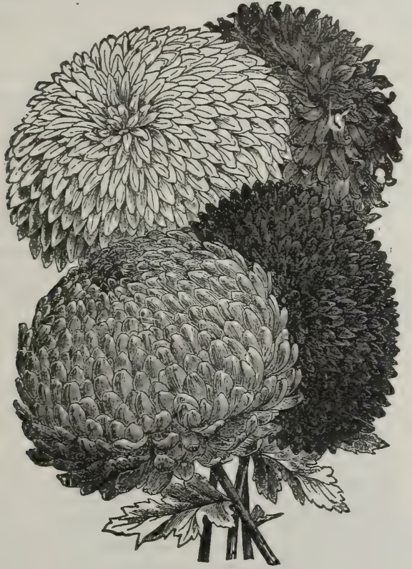
Antirrhinum, or Snapdragon.

This useful border plant, which is an old favorite, has been greatly improved in late years, and is now one of the most effective of flowers, either singly or in clumps, the colors being remarkably fine; it is also excellent for cutting, few flowers being more decorative than these picturesque spikes. If the seed is sown early, Snapdragons, though perennial, will bloom the first season. The seed we offer is the finest French stock, and we are sure that those who are not familiar with the improved Snapdragon will be delighted with it. Half-hardy, 2 feet. **Finest mixed.** Pkt., 5 cts.; oz., 50 cts.

Giant Variegated.—These are particularly pretty, the large blossoms being brilliantly striped and blotched. Pkt., 10 cts.; oz., $1.00.

Arctotis Grandis.

The appearance of this remarkable new annual is well suggested by the name which has been given it—the Blue-Eyed African Daisy—and it is likely to become one of the greatest favorites everywhere, its luxuriant growth being an especial recommendation to those gardeners who are not usually successful with flowers. It grows very rapidly, making a handsome bush about three feet high, the foliage somewhat suggestive of the "Dusty Miller." The flowers—often three inches across—are pure white, with a bright blue center, surrounded by pale gold, the under side of the petals being pale lilac. No one with flower borders should overlook such an acquisition. Hardy annual. 3 feet. Pkt., 10 cts.; oz., 75 cts.



Types of Asters.

Asters.

In the South the aster sometimes fails to reach the perfection developed in cooler climates, but this does not prevent their being among the very choicest of our summer flowers. In beauty of form and color they have few rivals, and their usefulness as cut flowers makes them very useful for market as well as for the home garden. Many small gardeners earn from a thrifty bed of asters far more than could have been realized from the same space in vegetables—and with perhaps less trouble and expense. If planted in a place not too hot, they require little care, the black aster beetle being the worst enemy, and these are so easily seen that it is an easy matter to pick them off before damage is done. A mulch around the roots will be found very beneficial during hot weather, and water should be given freely when needed. We offer a carefully selected list of the handsomest ones and suggest the use of both early and late kinds in order to lengthen the season. Half-hardy annual. 1 to 2 feet.

German Quilled.—The familiar double Aster, with quilled petals, very reliable, but less beautiful than some of the newer kinds. Pkt., 5 cts.; oz., 50 cts.

Queen of the Market.—Especially valuable for early use, as it is ready for cutting a fortnight before most Asters. Being one of the branching asters, with long stems, it is valuable for bouquets. Pkt., 10 cts.; oz., $1.00.

Pyramidal Paeony Flowered.—These have incurved petals, and are fine for cutting. Pkt., 10 cts.; oz., $1.00.

Globe Paeony Flowered.—Very similar to fine Paeonies, and of lovely colors. Pkt., 10 cts.; oz., $1.00.

Truffaut's Perfection.—One of the finest of all types. The flowers are very double, beautifully formed and the long, curved petals are of extraordinary size. Pkt., 10 cts.; oz., $1.00.

Victoria.—A superb Aster growing in a compact pyramid and producing from one to two dozen large flowers with reflexed petals. A single blossom will often measure full four inches across, and the colors range from the most delicate shades to deep purple and scarlet. Pkt., 10 cts.; oz., $2.00.

White Rose Flowered.—We commend this particularly for late use, as it comes into bloom about the time most Asters are past their best. The flowers are large and not unlike pure white chrysanthemums. Pkt., 10 cts.; oz., $2.00.

Pyramidal Bouquet.—An excellent variety for bedding. Pkt., 5 cts.; oz., $1.00.

Ostrich Feather.—A unique race characterized by petals of such delicacy and exquisite form that the flower suggests at once the name which has been given it. No description can really convey any adequate idea of their charm and decorative value. The stems are long and, under good cultivation, the flowers will measure as much as four inches in diameter. Pkt., 10 cts.; oz., $1.50.

Comet.—This distinct class of branching Aster is of vigorous growth, and has flowers very much like some of the feathery Japanese Chrysanthemums. All the outer petals curve outward irregularly, giving a curious but remarkable artistic effect. Mixed pkt., 10 cts.; oz., $2.00. Rose. Pkt., 10 cts.; oz., $2.00. Crimson. Pkt., 10 cts.; oz., $2.00.

Balsam Pear.

This vigorous climber has handsome leaves, which give quick and dense shade for verandas, etc., and bears a small yellowish white flower. The orange-colored fruit, which is covered with warty protuberances, bursts open when ripe and turns back, showing bright red seeds. It is a really handsome vine and very interesting to those unfamiliar with it. Preserved in spirits, the ripe fruit is highly valued at old-fashioned people for its supposed value in healing cuts and bruises. Half-hardy annual. 12 feet. Pkt., 5 cts.; oz., 25 cts.

Balsam Apple.

There is little difference between this and the Balsam Pear, except in the shape of the fruit. Pkt., 5 cts.; oz., 25 cts.

Balsam.

Like many others of the old garden favorites, the "Lady Slipper" or "Touch-me-not" has been improved almost out of resemblance to the original type. While of little value for bouquets, it is certainly a magnificent outdoor plant, with its gorgeous masses of beautiful and brilliantly colored flowers. No flower is more easily cultivated, and it succeeds in almost any good soil. Half-hardy annual. 2 feet.

Camellia Flowered.—A beautiful variety of perfect form and hardly to be distinguished from the Camellia. Mixed. Pkt. 5 cts.; oz., 50 cts.

Mixed Double.—Only a very small percentage of single flowers will ever be found in this mixture. Pkt., 5 cts.; oz., 50 cts.

Balloon Vine.

A rapidly-growing climber of attractive foliage, and remarkable for the inflated membranous capsule from which the name Balloon Vine is derived. This peculiarity also suggests its other name of "Love-in-a-Puff." The flower is white and inconspicuous. Half-hardy annual. 10 feet. Pkt., 5 cts.; oz., 25 cts.

Browallia.

A very desirable plant, which produces pretty, delicate flowers in great profusion during summer and autumn. It is excellent for edging or baskets, and may be potted for winter blooming. Half-hardy annual. 1 foot. Blue and white mixed. Pkt., 5 cts.; oz., 60 cts.

Calendula.

Whenever a showy mass of color is wanted without much trouble or expense, the Calendula will be found most serviceable. It flourishes under almost all conditions, and is in constant bloom until checked by very low temperatures; in this climate, it will often bloom more or less throughout the winter, without the least protection. If potted or set in window-boxes, they will brighten a room for the whole winter. The Striped Meteor, which we offer, has large double yellow flowers, each petal striped with orange. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 25 cts.

Canna.

No description is needed of these splendid plants, as they are perhaps as generally used now as any other flower. The seeds, from which the name of "Indian Shot" is derived, are so extremely hard that before planting they should be soaked for at least twelve hours in warm water. If it is desired to keep the roots over winter, take them up before frost and store in a warm place, or cover the ground with a thick coating of manure. Half-hardy perennial. 5 to 10 feet. Pkt., 5 cts.; oz., 25 cts.

Canterbury Bells.

Attractive and showy biennials, which succeed best in rich, well-drained soil. The bell-shaped flowers are of beautiful colors and are produced in amazing profusion, a thrifty plant being literally hidden under the blooms. As the plants grow to a considerable size, branching widely, care should be taken in setting them out to allow not less than two feet each way. Small stakes are frequently necessary for support.

Single Mixed.—The familiar old Canterbury Bell, universally beloved as one of the prettiest of old-fashioned flowers. Pkt., 5 cts.; oz., 50 cts.

Calacanthema.—This is less generally known than the old variety, but in a short time it must necessarily become the favorite. It is a profuse bloomer, and has a singular calyx which extending around the bell, reminds one of a deep saucer holding a cup of the same color. Whether in the garden or potted for the house, it is a strikingly handsome plant. Pkt., 10 cts.; oz., $1.50.

Callirhoe Involucrata.

An excellent bedding plant, which produces flowers of a purplish crimson color. Blooming commences when the plant is very small, and it continues late in the fall. Hardy annual. 2 feet. Pkt., 5 cts.; oz., 60 cts.

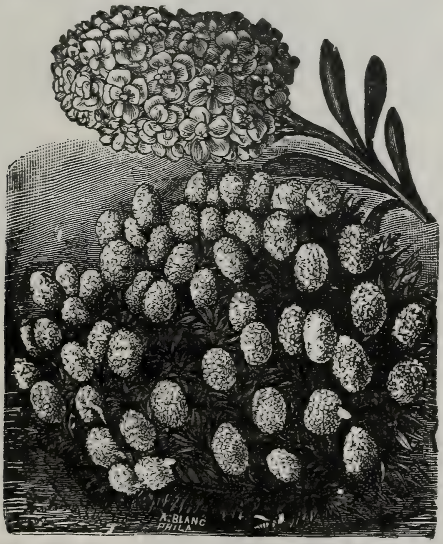
Cineraria.

The well-known silver-leafed plant whose beautiful downy foliage is so much used in ribbon borders and in beds of Coleus or Geraniums. It is a favorite plant for conservatories and window boxes. In potting it for the house, use a rich loam with ample arrangement for drainage. Cuttings root readily under glass. Tender perennial. 1 foot. Pkt., 5 cts.; oz., 40 cts.

Candytuft.

For solid beds, edging or rockeries Candytuft is simply invaluable, and we receive practically no orders for flower seed from which it is omitted. The blossoms of most kinds being rather inconspicuous except when massed, the best effects are obtained by sowing thickly, but the Empress makes fine individual plants, is ideal for window-boxes, and indispensable for mixed bouquets. The seeds should be sown where the plants are to remain, and by sowing in the fall, flowers may be had in profusion very early in the spring. Hardy annual. 6 inches to 1 foot.

New Empress.—A greatly improved Rocket Candytuft which is superior to all others for cutting, as it bears large, pyramidal trusses of pure white florets. The plant is of strong upright growth and, branching freely, produces an astonishing amount of bloom. Pkt., 5 cts.; oz., 40 cts.

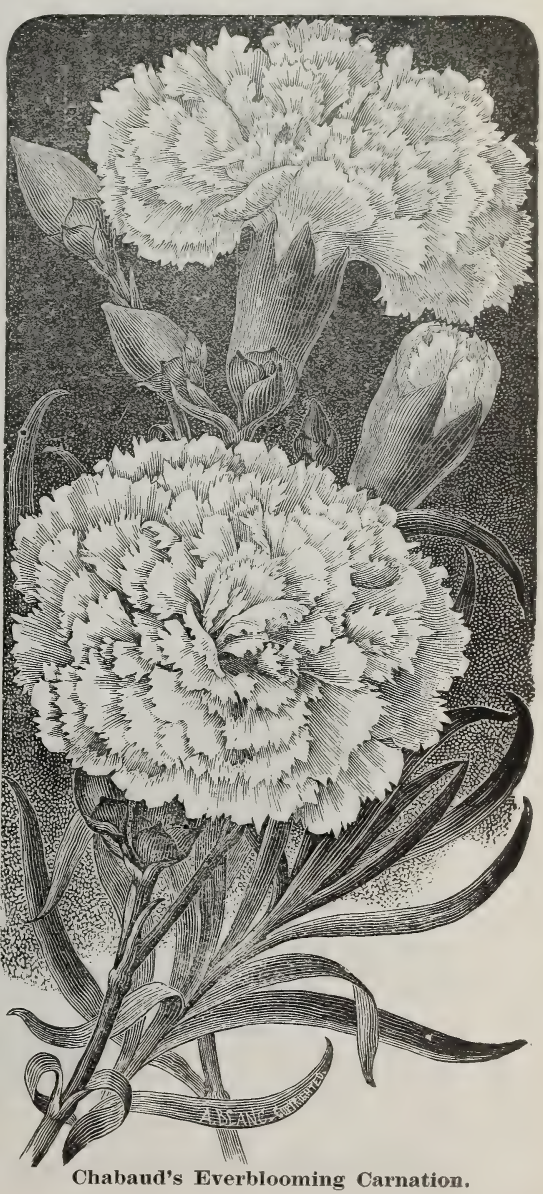

A. BLANC PHILA.

Empress Candytuft.

Little Prince.—Extremely dwarf, but with large heads of purest white. It is particularly recommended for pots and borders. Pkt., 5 cts.; oz., 50 cts.

White.—The standard old white Candytuft. It is much less handsome than the Empress, but is still largely used because it thrives almost anywhere without special attention, and is for the whole season one mass of snowy white. Pkt., 5 cts.; oz., 40 cts.

Dwarf Hybrid.—Persons who are familiar with only the white varieties of Candytuft will be surprised by the beauty of these gay hybrids. The colors are exceedingly pretty, and they look well either in borders or beds, being particularly adapted to boxes on account of the long blooming period. Pkt., 5 cts.; oz., 50 cts.



Chabaud's Everblooming Carnation.

Carnation.

In the splendid strains of carnation we offer—all imported from the best French specialists—a remarkably large percentage of the flowers will be perfectly double, all being more or less double. Gardeners who have been buying plants will find it decidedly to their advantage to sow seeds instead, especially now that we have such fine kinds blooming the first year from seed; these, although so much earlier than the old race of carnation, bear comparison with the best of them as to beauty, fragrance and productiveness. In the Southern States Carnations rarely require any protection whatever, although it is generally worth while to throw around them a little loose litter in midwinter. Hardly annual. 1½ feet.

Fancy Picotee.—The flowers of the Picotee are daintily edged with purple, crimson and rose, making them peculiarly attractive. This is a magnificent strain, carefully selected for many years by a famous French grower, and both amateurs and florists can rely upon it confidently. They do not bloom until the second season. Pkt., 25 cts.; oz., $1.50.

Chabaud's Everblooming.—A veritable triumph of plant-breeding, which puts within the reach of everybody Carnations of high grade. Although of superb size and finest colors, they flower freely the first year and, if the soil is what it should be, will continue to bear indefinitely. The colors include many splendid shades of yellow. Pkt., 25 cts.; oz., $3.00.

Dwarf Vienna.—The earliest of all and very pretty in beds, but less valuable than Chabaud's Everblooming for cutting, the stems being shorter. Pkt., 15 cts.; oz., $2.00.

Calliopsis.—(See Coreopsis.)

Coboea Scandens.

A magnificent climber, growing thirty feet and upwards, if planted in a rich, sunny situation. The flowers are large, symmetrical bells, which, light green when first opened, turn gradually to a fine purple-lilac. The foliage is also handsome, and makes a fine screen for verandas or lattices of any kind. To secure germination of the seed, plant them edgewise in boxes of moist earth, giving no water until they have sprouted. A piece of glass or cloth will prevent evaporation while the seeds are starting. Tender perennial. Pkt., 5 cts.; oz., 60 cts.

Clarkia.

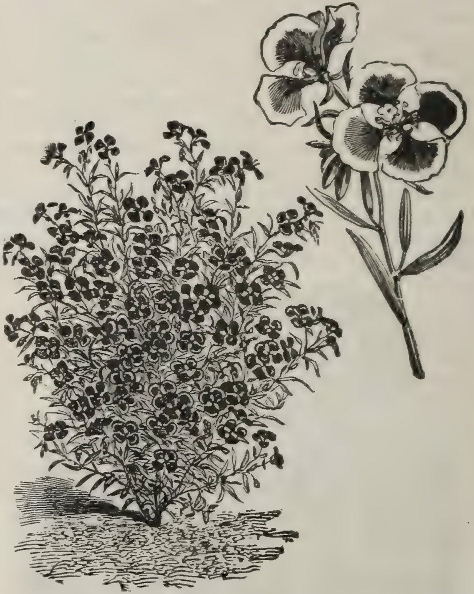
Very desirable for bedding purposes, as it will grow and bloom freely in any soil. It is a good plan to sow the seed in the fall, so that when spring comes the plant will be ready to break at once into blossom. Hardy annual. 2 feet. Pkt., 5 cts.; oz., 20 cts.

Columbine.

An old flower whose curious form and exquisite colorings will always ensure its popularity. With a constitution like that of the roadside weeds, it is very serviceable for grouping in corners, or for naturalizing purposes, etc. Hardy perennial. 2 feet. Pkt., 5 cts.; oz., 25 cts.

Coreopsis.

For borders there is nothing brighter or more reliable than the Coreopsis. The plant is covered from early summer until frost with beautiful flowers of every shade of yellow, orange, and red, each blossom being from one to two inches across. Hardy annual. 1½ feet. Pkt., 5 cts.; oz., 25 cts.



Clarkia Elegans.

Coleus.

The use of Coleus in ribbon gardening, massing, etc., is too familiar to call for any comments upon its usefulness, and it is among the most easily cultivated of our plants. Especial attention is directed to our stock of this seed, as it is a mixture of superb hybrid varieties, and will produce foliage of the most beautiful marks and stainings. The seed should be sown very carefully in a box of fine earth, excess of moisture being avoided; a pane of glass laid over the box until germination has begun will usually obviate the necessity for watering after sowing, and we strongly advise that this little precaution be taken.

Cosmos.

Tender perennial. 2 feet. Pkt., 25 cts.; oz., $10.00.

Cockscomb.

Dwarf Queen.—This improved strain attains an immense size when grown in a warm, rich soil, specimens having been known to measure nearly two feet from tip to tip. The heads have the appearance of heavy silk plush and, if cut before maturity, may be dried for winter decorations, the red ones holding their color especially well. Half-hardy annual. 1 foot. Pkt., 5 cts.; oz., $1.00.

Feathered.—The feathered Cockscomb should be better known, for it is a handsome foliage plant, extremely showy when in bloom. It grows in pyramidal form with many branches, each tipped with a graceful feathery plume, and does not in any way suggest the ordinary Cockscomb. As the long spikes retain much of their beauty after drying, they are fine for winter bouquets. Half hardy annual. 2 feet. Pkt., 5 cts.; oz., 75 cts.

Chrysanthemum.

The annual chrysanthemums are of course not to be compared with the magnificent perennials now so largely grown by florists and amateurs, but they have nevertheless abundant charm of their own. The blooming season is from early summer until frost, and their gay colors make beds or borders attractive during those hottest weeks of the summer, when flowers are apt to be scarce. Hardy annual. 1 to 1½ feet.

Double.—These have well-formed, very double flowers of fine colors, and are excellent for bouquets. Pkt., 5 cts.; oz., 50 cts.

Single.—Many gardeners will be surprised to learn that the well known Paris Daisy or "Marguerite" is a member of the Chrysanthemum family. It needs no description, since as one of our commonest and most lovely wild flowers, its white and gold stars have been the delight of every one not a stranger to the fields. No flower is more artistic for decorations or so inspiringly fresh in its simple beauty. Pkt., 5 cts.; oz., 75 cts.

Inodorum Plenissimum.—A charming pure white variety, very double and in constant bloom. The stems being of good length. It is fine for cutting as well as for the garden. Pkt., 5 cts.; oz., 75 cts.

Collinsia.

A native of California which is remarkably attractive in beds of mixed borders. The flowers are borne in whorls and produced in great abundance, with a number of whorls around each flower stem. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 25 cts.

Cornflower.

None of the other Centaureas compare with this old-fashioned favorite, known and loved under so many homely names—"Ragged Sailor," "Blue Bottle," "Kaiser Blumen," "Bachelor's Button," etc. Although quite as hardy as any wild flower, they are exquisite in form and color and make particularly effective table decorations. The blue is one of the finest shades of that color ever seen in nature. Hardy annual. 1½ feet. Pkt., 5 cts.; oz., 25 cts.

Cosmos.

Showy summer and autumn bloomers, the flowers of which resemble the single Dahlia, although much more beautiful, owing to their daintiness. In rich soil the plant has a very luxuriant growth, and, in such situations, the plants should not stand closer than three feet apart, eighteen inches being close enough in all cases. Few flowers have grown more into popularity in late years than the Cosmos, and we recommend it to all who have space for large plants in their gardens. Hardy annual. 4 to 5 feet. Pkt., 5 cts.; oz., 40 cts.

Convolvulus.

All members of this famliy are characterized by such extraordinary beauty of color that it is small wonder that the common name for them is "Morning Glory." Although the flower is so delicate in texture that it withers before the first touch of sunshine, the vine is the hardiest of our entire list of climbers, growing rapidly in a soil of any character. Unsightly objects may be thus transformed in a few weeks, but the flowers are of course useless for cutting. Hardy annual. 15 to 20 feet.

Japanese Imperial.—Those who have never seen the Japanese Morning Glory can form no idea of its indescribable gorgeousness. The blossoms are not only much larger than those of the ordinary Convolvulus, but are of infinitely varied colorings and most exquisite form, many having fringed and intricately frilled edges. Pkt., 10 cts.; oz., 50 cts.

Major (Morning Glory).—A vigorous climber, familiar to every one. It is a wonderfully rapid grower, making a wonderfully gay display in the early morning, but now that the Japanese variety has been introduced here, no one should use the old vine, there being no comparison between them. Pkt., 5 cts.; oz., 25 cts.

Minor.—Showy trailing plants, which produce an abundance of richly colored flowers, and are adapted to either beds or mixed borders. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 25 cts.

Cypress Vine.

One of the most popular of all summer climbers. The star-shaped flowers are small and thickly set in beautiful dark green foliage of fern-like appearance. Tender annual. 25 feet.

Scarlet or Crimson.—Pkt., 5 cts.; oz., 25 cts.

White.—Pkt., 5 cts.; oz., 25 cts.

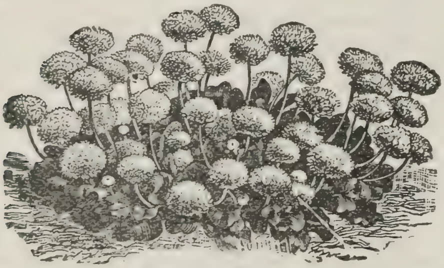
Mixed Colors.—Pkt., 5 cts.; oz., 25 cts.

Dahlia.

Although the fact is not generally known, this familiar flower, so universally admired for its perfect form and superb colors, will bloom the first year if the seed is sown early. Seedling Dahlias show a few single flowers, but the seed we offer is finely selected and is invariably satisfactory. In raising them from the seed, there is always uncertainty as to color, and the grower is often delighted by the origination of an entirely new shade or combination of colors. For ten cents we will supply enough seeds to make roots worth several dollars. During the winter, the roots should be taken up and stored out of the reach of freezing weather. Half-hardy perennial. 3 to 6 feet. Finest mixed double, pkt., 10 cts.; oz., $1.00.

Daisy.

Double.—The Double English Daisy is unsurpassed as an edging for shady borders or as a pot plant, and one cannot but regret it is so seldom seen in the southern garden. The flowers are very numerous, perfectly double in the best specimens, and of the loveliest colors. The plants are so hardy that they may at any time be lifted from the soil, kept in the house until past their prime, and then reset in the garden, none the worse for the handling. No table need be without its growing flowers so long as English Daisies are established in the garden. Half-hardy perennial. 3 inches. Pkt., 15 cts.; oz., $2.00.



Double Daisy.

Single Paris (See Chrysanthemum).—Pkt., 5 cts.; oz., $1.00.

Dianthus.

Of this invaluable family every garden worthy the name is sure to contain several representatives, and some kinds are as dear on account of their associations as for their own sakes. The different varieties, while affording great diversity of appearance, are all distinguished by rich and brilliant coloring, great productiveness and, in many cases, delightful fragrance. The biennials as well as the annuals begin blooming a few weeks after sowing and, until killed by frost, are literally covered with flowers all the time. 1 to 1½ feet.

Pheasant's Eye.—With every petal daintily fringed, and the dark centres contrasting beautifully with the white around them, these are fine for either beds or cut flowers. Pkt., 5 cts.; oz., 50 cts.

Chinese Double—The familiar old Chinese or Indian Pink, easily grown and very showy. Our mixture contains an immense variety. Pkt., 5 cts.; oz., 50 cts.

Heddewigii—Few kinds of Dianthus rival this splendid Japanese strain, the flowers of which are large and charmingly marked with stripes, staining and rings. Pkt., 5 cts.; oz., 75 cts.

Diadematus—The famous Diadem Pink—ideal for bouquets. The flowers are very double, and all the petals have the outer edges beautifully fringed. Pkt., 5 cts.; oz., 75 cts.

Laciniatus—Another fringed variety, single but hardly less effective than the Diadem. Pkt., 5 cts.; oz., 50 cts.

Eastern Queen—Of the many named varieties of Dianthus, we offer one of extraordinary beauty, and commend it to all who love Pinks. The Eastern Queen has large diameter, and the petals are exquisitely marbled with darker shades. Pkt., 5 cts.; oz., 75 cts.

Barbatus—See Sweet William.

Dish Cloth Gourd.

An ornamental climber with prettily-shaped foliage and yellow flowers, which are borne in clusters. The seed pod is about two feet long, and when ripe has a porous lining of sponge-like texture. This, when dried, may be easily separated from the rind, and makes an admirable dish cloth or flesh brush. It is also often converted into various fancy articles about the house. Pkt., 5 cts.; oz., 25 cts.

Dolichos Lablab.

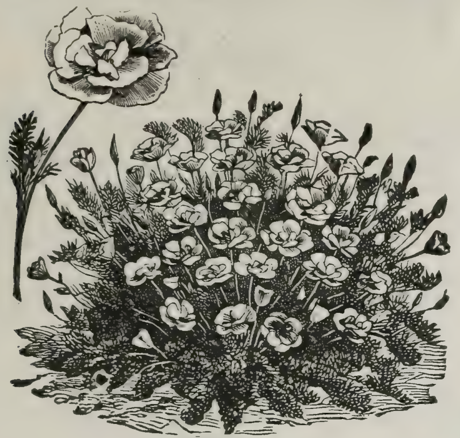
One of the finest climbers for shading verandas, etc., as it grows with remarkable rapidity, produces a great amount of foliage, and endures long droughts. Its flowers are borne in clusters somewhat in the form of a hyacinth spike, a resemblance which has suggested the name by which it is best known—Hyacinth Bean. Not being subject to attack of insects, it will be found particularly serviceable in localities badly infested with caterpillars, etc. Plant the seed where the vine is to grow.

Purple—The purple lilac flowers are succeeded by pods with purple skin, so that the effect is distinctly ornamental throughout the entire season. Pkt., 5 cts.; oz., 25 cts.; lb., $1.50.

White—Identical with the purple except as to color; the two are often planted together for the sake of contrast. Pkt., 5 cts.; oz., 25 cts.; lb., $1.50.

Eschscholtzia Californica.

Showy plants, flowering profusely all the season, and very attractive in borders or beds. Half-hardy annuals. 1 foot. Pkt., 5 cts.; oz., 30 cts.



California Poppy.

Everlastings.

Acroclinium, Globe Amaranthus, Helichrysum, Cockscomb, Rhodanthe, Statice, Xeranthemum. Each of these is described under its own name.

Evening Glory.

Of the same habit of growth as the Morning Glory, but the large, fragrant, white flowers expand only in the evening. Tender annual. 10 to 15 feet. Pkt., 5 cts.; oz., 25 cts.

Evening Primrose.

Strong plants of easy culture and very desirable for shrubbery borders where space is abundant. The flower is very large, and its peculiarity of opening in the evening with a sudden spring instead of unfolding gradually, is a source of never-ending pleasure to all children. Hardy perennial. 2 to 3 feet. Pkt., 5 cts.; oz., 30 cts.

Foxglove.

These hardy, handsome plants are very useful for planting in places partially shaded, and nothing is finer for "naturalizing" in private parks. The effect of a clump of stately Foxgloves in the half-light of the woods is one not likely to be forgotten, and this is really the ideal setting for their beauty. The dainty, thimble-shaped flowers are borne in great profusion on stalks often four or five feet high, and they are in bloom for a large part of the summer. Pkt., 5 cts.; oz., 25 cts.

Forget-Me-Not.

A favorite old border plant that succeeds best in moist situations. It comes into blooming early and the little star-shaped flowers appeal to every heart. Hardy perennial. 6 inches. Pkt., 5 cts.; oz., 60 cts.

Feverfew.

(See Matricaria.)

Four O'Clock.

(See Mirabilis Jalapa.)

Gaillardia.

Splendid bedding plants, remarkable for the size and brilliancy of their flowers, which are produced profusely during summer and autumn. If a gay mass of color is wanted, nothing will be more satisfactory than a thickly-set bed of Gaillardias. Half-hardy annual. 1½ feet. Pkt., 5 cts.; oz., 30 cts.

Geranium.

Geraniums may be readily raised from seed by sowing in boxes of fine earth and placing in a gentle heat. A packet of seed will furnish a large number of plants, and occasionally one or more of the seedlings will develop an absolutely new sort, all new Geraniums being thus produced. There is hardly any plant more popular for the house or garden on account of its exquisite colors, easy cultivation and convenient habit of growth. Half-hardy perennial. 1½ feet. Fine mixed Zonale and Inquinans. Pkt., 5 cts.; oz., $2.00.

Gilia.

Pretty, dwarf plants, very fine for massing and rock work. The flowers are small but charming in the general color effect. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 25 cts.

Gourds—Ornamental.

Climbers of rapid growth, which are well fitted for covering fences or arbors. The foliage is quite pretty and the fruits are very interesting in their shapes. Tender annuals. 10 to 20 feet.

Orange, White Egg, Siphon or Dipper, Dishcloth, Mixed Ornamental Small, Mixed Ornamental Large. Pkt., 5 cts.

Godetia.

A profuse bloomer, excellent for borders, The flowers are large and remarkable for their richness and variety of coloring. Hardy annual. 1 foot.

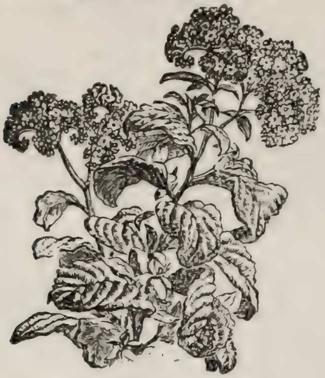
Lady Satin Rose—This dwarf Godetia has lovely flowers of shell-pink, with a sheen like satin. Nothing could be prettier in a border. Mixed Pkt., 5 cts.; oz., 75 cts.

Helichrysum.

Handsome plants for the border, but especially valuable for winter use in wreaths or bouquets. When they are to be dried for this purpose, cut them as they are coming into bloom and hang in a dark room with heads downward. Hardy annual. 2 to 3 feet. Fine mixed. Pkt., 5 cts.; oz., 40 cts.

Heliotrope.

The delicately tinted and fragrant blossoms of this beloved little flower are so well known that any attempt at description would be superfluous. It is adapted to both bedding and house culture, requiring little attention. By sowing indoors early in the spring and transplanting into small pots, plants may be made so strong and stocky that they will be in full bloom soon after being set in the garden. Half-hardy perennial. 2 feet. Choice mixed, pkt., 10 cts.; oz., $1.00.



Heliotrope.

Hollyhock.

Hollyhocks have been so wonderfully improved of late years that those who are familiar with only the old-fashioned kinds would scarcely be able to identify them. A paper of our seed will produce a great number of the most finely selected varieties, and if sown in the fall will usually furnish blooming plants the next season. If set in rows as a background or interspersed among shrubbery, they give an effect obtainable in hardly any other way, while their decorative value in the house can be appreciated only by those who have used them in this way. Tie to stakes if the stalks show a disposition to fall. Half-hardy biennial. 5 to 7 feet. Extra fine mixture. Pkt., 5 cts.; oz., $1.00.

Humulus or Japanese Hop.

We are deeply indebted to the Japanese for their improvement upon the Hop, especially now that we have the variegated variety—one of the most beautiful as well as serviceable of all climbers. It is of exceptionally rapid growth, and being free from all kinds of parasitic insects and almost indifferent to heat, it is particularly good for southern window and veranda boxes. The foliage is of the same shape as the common Hop, but is more luxuriant in appearance, while the mixture of white, light green and dark green makes it strikingly ornamental. Hardy annual. 15 feet. Pkt., 10 cts.; oz., 75 cts.

Hunnemannia.

All persons who love the Eschscholtzia should be interested in this splendid variety of Poppy, for its flowers are much like the finest Eschscholtzias, although they keep fresh a longer time after cutting. The plant lives for two years, blooming the first season in about ten weeks after sowing and continuing to produce its gorgeous yellow blossoms until the very end of autumn. 2 feet. Pkt., 10 cts.; oz., $1.00.

Hyacinth Bean.

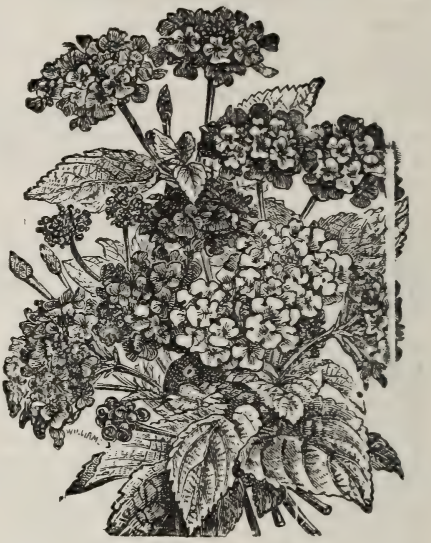
(See Dolichos Lablab.)

Ice Plant.

A pretty little trailing plant, the leaves and stems of which are covered with a remarkable crystalline substance much resembling ice. The foliage is, for this reason, extraordinarily pretty, and in the heat of summer is often most effectively used for garnishing. Half-hardy annual. Pkt., 5 cts.; oz., 30 cts.

Lantana.

A well-known shrub, splendid for bedding, as it is constantly in full bloom. The flower stem is crowned with a large truss of verbena-like flowers of infinitely varied hues. The blossoming is from the outside to the center, and as they unfold in succession a new effect is presented every day. Tender perennial. 2 feet. Pkt., 5 cts.; oz., 50 cts.



Lantana Hybrida.

Larkspur.

The colors of the Larkspur are extremely beautiful, and in mixed borders its profuse masses of purple, white, and red show splendidly. It is best to sow the seed in the fall or very early in the spring. Hardy annual. 3 feet. Finest mixed. Pkt., 5 cts.; oz., 25 cts.

Lathyrus.

Few people know the usefulness of the Everlasting or Hardy Sweet Pea, but it is one of the best vines for certain purposes, being a hardy perennial of great vigor. Old fences, unsightly banks or rocks can be quickly hidden, and the always abundant flowers are good for cutting. 8 feet. Pkt., 5 cts.; oz., 40 cts.

Lavatera.

For massing in large beds this is excellent, as it is literally covered with bloom during the entire summer. The colors are pure white and delicate tints of red and rose. Half-hardy annual. 3 feet. Pkt., 5 cts.; oz., 50 cts.

Lobelia.

Neat, pretty plants of profuse bloom and very valuable for edging as well as for hanging baskets and vases. They are easily raised from seed, and begin to bloom early in the summer. Half-hardy annual. 6 inches. Pkt., 5 cts.; oz., 50 cts.

Lupinus.

A fine bedding plant, bearing long, graceful spikes of pea-shaped flowers of many shades and colors. Rich soil is needed to bring this plant to perfection, and the seed should be sown where they are to bloom, transplanting being usually unsuccessful. Hardy annual. 2 feet. Pkt., 5 cts.; oz., 25 cts.

Lychnis.

The flowers of this highly ornamental plant are very large and finely colored. It is of easy culture, and should be in every garden. Hardy perennial. 2 feet. Pkt., 5 cts.; oz., 30 cts.

Marigold.

An old garden favorite, prized for its numerous and showy flowers. It is excellent for planting in large beds, and will thrive in any good soil.

French—The old variety, with rich, velvety and beautifully striped flowers. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 50 cts.

African—A very robust plant, brilliantly colored with orange and yellow. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 50 cts.

Matricaria.

The double white Feverfew, very useful as an edging to beds, as it succeeds in any garden soil. It is also an excellent pot plant, and is much grown by florists for cut flowers. Hardy annual. 2 feet. Finest double. Pkt., 5 cts.; oz., 50 cts.

Maurandia.

One of the most beautiful of all climbers and suitable for both garden and greenhouse culture. It is a rapid grower, blooms profusely all the season and the fine, delicate foliage is much prettier than Smilax. If wanted during the winter for window-gardening, the plants should be lifted before frost, cut back to ten or twelve inches and potted in rich soil. Half-hardy perennial. 10 feet. Pkt., 5 cts.; oz., $1.50.

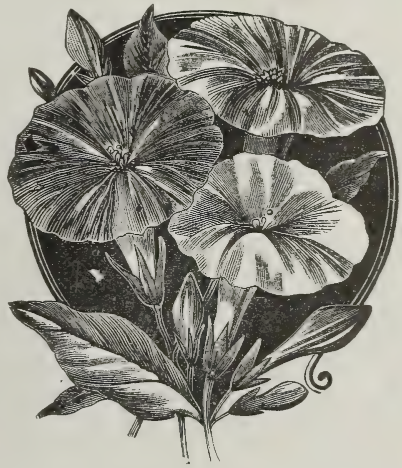
Mignonette.

Well known as one of our most fragrant plants, and a universal favorite, although it makes no appeal to the eye like other flowers. In order to encourage large spikes, the plants should be thinned enough to prevent spindling stems, and in the South it is well to avoid situations with too much sun exposure. Hardy annuals.

Sweet Scented—This is the familiar old variety. It has spikes of medium size, so fragrant that a bed will perfume the whole atmosphere around it, and every garden should have a corner or bed devoted to it. 1 foot. Pkt., 5 cts.; oz., 20 cts.

Monkey Flower.

For baskets or pots this dainty little Mimulus is one of the best small plants we have, the flowers being as unique as they are beautiful with their brilliant spots and blotchings. The ground colorings are white, yellow and sulphur marked with every conceivable shade of crimson and pink. If the seeds are sown reasonably early, the plant will be in bloom the first summer. Half-hardy perennial. 1 foot. Pkt., 10 cts.; oz., $1.25.



Four O'Clock.

Moon Flower.

A wonderful vine which, if set out in rich ground and given support, will grow forty to fifty feet in a single season. The flowers, which are several inches in diameter, are white and have a rich Jessamine odor. It blooms abundantly, but only at night or on cloudy days. The true Moon Flower must not be confounded with the Evening Glory, the flowers of which are much smaller and otherwise inferior. Tender annual. True White Seeded. Pkt., 10 cts.; oz., 75 cts.

Morning Glory.

(See Convolvulus Major.)

Mirabilis Jalapa.

The Four O'Clock has long been a favorite and is, when properly treated, an extremely ornamental plant. The flower is shaped like that of the Morning Glory, produced in clusters and blooms in the afternoon. If the plants are set two or three feet apart in a sunny place they will not fail to produce a very fine effect. Half-hardy perennial. 2 feet. Pkt., 5 cts.; oz., 25 cts.

Tall Nasturtium.

Handsome climbers for verandas, a favorite house plant for winter blooming, and quite indispensable in the garden. In shape the flowers are like those of the Dwarf Nasturtium, but are usually much larger. Having no tendrils, the vine usually requires a little help in starting to climb any prependicular support, but will soon hug a good-sized string and run up rapidly, holding securely by means of the leaf stems. A very pretty effect may be obtained by sowing the seed in a round bed, and then heaping brush-wood loosely upon it. In a few weeks the vines will have grown up and through this, presenting the appearance of a solid mound of bloom and foliage. The heat of midsummer has little or no effect upon the Tall Nasturtium, provided watering is not neglected, and nothing could be more charming on the breakfast table in hot weather than a bowl of these fresh-looking flowers, whose aromatic fragrance is a real invigorant. When the seeds are young, they may be picked and used as a substitute for capers. Hardy annual. 8 to 10 feet. Finest Mixed. Pkt., 5 cts.; oz., 10 cts.; ¼ lb., 30 cts.; lb., $1.00.

Chameleon—We can recommend this novelty as one of the most interesting of plants, each vine producing flowers of different colors. The blossoms are of fine size and the curious variations in color are very attractive. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Lady Bird—Orange yellow spotted with dark crimson. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Beauty—Dark crimson. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Signal—Beautifully striped in rich colors. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Pearl—Creamy white. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Sweetheart—Lovely bright rose. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.

Dwarf Nasturtium.

Although the flowers are smaller and the blooming season shorter as compared with the running variety, the compact growth of the Dwarf Nasturtium renders it peculiarly valuable for massing in beds or for ribboning. It is also better for indoor window boxes unless space is not to be considered. Hardy annual. 1 foot. Pkt., 5 cts.; oz., 15 cts.; ¼ lb., 50 cts.; lb., $1.50.

Nicotiana.

Sylvestris—Many varieties of Tobacco are very ornamental, but this is a really superb plant growing in pyramidal form to a height of four feet, with foliage of the most vivid green; the flower stem is tall and bears in a loose head clusters of long, drooping flowers, deliciously fragrant and of snowy whiteness. Tender perennial. Pkt., 10 cts.; oz., 60 cts.

Nigella.

"Love-in-a-Mist," "Devil-in-a-Bush."

An interesting plant, with very finely divided foliage and curious flowers. The seed pod is enclosed in a close, delicate network of leaves, which has suggested the names by which it is commonly known. Hardy annual. 1½ to 2 feet. Pkt., 5 cts.; oz., 25 cts.

Nemophilla.

Of close, compact habit of growth, and in shaded places a steady bloomer. The flowers are of beautiful colors, varying greatly in shades, but being very small, show to perfection only when closely massed. Hardy annual. 6 inches. Pkt., 5 cts.; oz., 25 cts.

Nolana.

Fine trailing plants which should be much better known, since they are admirably adapted to poor soils and rocky places, thriving almost anywhere provided they have abundant sunshine. The blue and white flowers are somewhat suggestive of Petunias. Hardy annual. 6 inches. Pkt., 5 cts.; oz., 50 cts.

Paeonia.

The beautiful Chinese Paeony, well-known for its immense, rich flowers. It is adapted to any good soil, and should be in every garden, especially since it is easily grown from seeds. Hardy perenial. Height, 2 feet. Mixed. Pkt., 10 cts.; oz., 75 cts.

Pansy.

No description is needed of this universal favorite, and it would be hard to find a garden whose charm is not in large measure dependent upon its marvelous coloring. The seed we offer is grown for us by two of the greatest specialists in the world, and Pansy lovers can get no finer strains. If the seed is sown in August or September and a little protection given during the winter, they will bloom abundantly through the following season. Plants from seed sown in the spring should not be permitted to bloom until cool weather. As the buds appear pick them off, and thus throw the strength of the plant into making a compact and bushy growth ensuring large and brilliant flowers through the fall until the ground freezes. Do not allow faded blossoms to remain on the plant. Hardy perennial. 6 inches.

Nasturtiums.

Show Mixtures.

Fine Large Flowering—Of excellent stock, finely colored, and of good size. Pkt., 5 cts.; oz., $1.00.

Finest Stained—This mixture is from magnificent varieties, and is in every respect the equal of many of the high-priced named Pansies. Pkt., 10 cts.; oz., $2.50.

Thoroughbred Strain—Absolutely unsurpassed for size and superb coloring. The seed is saved from only exhibition flowers, and lovers of the Pansy will find no strain more worthy of their care. To gardeners who have grown only ordinary pansies, the blotching, veining, spotting and marbling of these giant flowers will be a revelation of man's achievements in floriculture. Pkt., 25 cts.; oz., $10.00.

Separate Colors.

Masterpiece or Germania—Easily the most beautiful of all pansies, owing to its exquisitely ruffled petals; this wavy, curled effect quite takes away the stiff look so characteristic of the pansy, and often makes it appear double. Although showing a great range in coloring, dark velvety tones always predominate. Pkt., 25 cts.

Emperor William — Ultramarine blue with violet eye and violet blotches. Pkt., 10 cts.; oz., $1.50.

Lord Beaconsfield.—Deep purple violet, shading to light blue on upper petals. A splendid pansy. Pkt., 10 cts.; oz., $1.50.

Faust or King of the Blacks.—The most striking of all dark pansies, and really almost jet black. Pkt., 10 cts.; oz., $1.50.

White Purple Stained—Pkt., 10 cts.; oz., $2.00.

Yellow Purple Stained—Pkt., 10 cts.; oz., $2.00.

Purple—Pkt., 10 cts.; oz., $2.00.

Sky Blue—Pkt., 10 cts.; oz., $1.25.

Pure Yellow—Pkt., 10 cts.; oz., $1.50.

Variegated Striped—Pkt., 10 cts.; oz., $1.25.

Purple Gold Margined—Pkt., 10 cts.; oz., $1.25.

Violet White Edged—Pkt., 10 cts.; oz., $1.25.

Phlox Drummondii.

One of the standard bedding plants which have a place in almost every garden, being unexcelled for constant profusion of bloom and diversity of colors. For early flowering, sow the seed in boxes to transplant in the border or bed when the weather is warm, and a later sowing may be made in the open ground where they are to bloom. Hardy annuals. 1½ to 2 feet.

Large Flowering, Mixed—Pkt., 5 cts.; oz., 60 cts.

Scarlet—Pkt., 5 cts.; oz., 60 cts.

White—Pkt., 5 cts.; oz., 60 cts.

Starred and Fringed—The flowers of these beautiful varieties are star-shaped or beautifully fringed, both types being charming novelties to those unfamiliar with them. Pkt., 10 cts.; oz., 75 cts.

Penstemon.

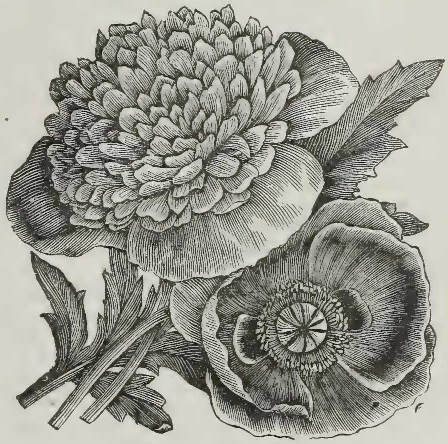
Little known in this part of the country, this charming flower nevertheless ranks among the most valuable of all herbaceous perennials, being hardy and in constant bloom throughout late summer and fall. It is extremely beautiful, with its long, graceful spikes of richly-colored Gloxinia-like blossoms, the colors of which range from every shade of red to lilac and purple. Not even Phlox is better for bedding, and we hope to bring it to the attention of many who are now ignorant of its value. Half-hardy perennial. 2 feet. Pkt., 15 cts.; oz., $2.00.

Petunia.

There is no bedding plant of easier culture than the Petunia, and few that make a gayer appearance when in full bloom. On rich soil it has a tendency to run to vine, which should be suppressed by pinching off the shoots when necessary. The shape of the flower is similar to that of the Convolvulus, and a paper of seed will give an immense variety of color. As the seeds are as fine as dust, it is advisable to sow in boxes in the house, transplanting when large enough. Hardy annual. 2 to 3 feet. Extra Fine Mixture. Pkt., 5 cts.; oz., 75 cts.

Poppy.

If sown early in spring, Poppies may be brought into bloom immediately after the late tulips, and they are scarcely less gorgeous in their color effects. Constant improvement has greatly increased their value, and many new varieties of great interest have been developed. For several seasons we have found Poppies growing steadily in popularity, and they are particularly recommended for use in large beds where their dazzling colors can be made to tell most effectively. Several varieties are excellent for cutting, but it



Types of Poppies.

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should be noted that they keep much better if cut before the petals have fully opened. All kinds should be sown where they are to remain, as the plants do not bear transplanting well. The seeds should be sown on top of very finely prepared soil and merely pressed in firmly, instead of being covered like ordinary seeds. In Tidewater, Virginia, it is possible to sow as early as the middle of February, which makes the season very long. Hardy annual. 3 feet.

Double Carnation Flowered—A very fine variety, extremely double and daintily fringed. Pkt., 5 cts.; oz., 25 cts.

Double Paeony Flowered—These closely resemble double Paeonies, and make a superb display when massed in the garden. Pkt., 5 cts.; oz., 25 cts.

Double Ranunculus Flowered—The beauty of this uncommon Poppy lies in the perfect form of the flowers rather than in the showy splendor characteristic of most kinds; the blossoms are small, but very double and of exquisite colors. Pkt., 5 cts.; oz., 30 cts.

Danebrog—A very handsome single variety with petals of flaming scarlet relieved at the base by markings which form a cross of silver white. Pkt., 5 cts.; oz., 25 cts.

Shirley—Of all the single Poppies, this is easily the favorite, and indeed it would be hard to imagine a lovelier flower of its type. No other Poppy is so good for cutting, and at the same time it is among the best for bedding. The petals have the appearance of some wonderful gauze, and the colors are of indescribable beauty and variety. Pkt., 5 cts.; oz., 75 cts.

Portulaca.

Both single and double varieties of Portulaca are exceedingly useful for edging or rock work, as the moss-like foliage is very luxuriant and supplies a lovely setting for the dainty little flowers. On sandy banks, etc., it grows to perfection, enduring dry seasons better than almost any other plant. Hardy annual. 6 inches.

Single Mixed—This is an extra fine strain, with very large blossoms and splendid colors. Pkt., 5 cts.; oz., 40 cts.

Double Rose-Flowered—Practically none of the flowers are single, each bloom being a perfect rose in miniature, and there is a great range of brilliant colors. Pkt., 10 cts.; oz., $2.50.

Pyrethrum.

The golden foliage of the Pyrethrum has a remarkably pretty effect in edging, especially when contrasted with dark-leaved plants; and we recommend it strongly for carpet bedding, etc. Sow the seed indoors and transplant where wanted. Hardy perennial. 5 inches. Pkt., 5 cts.

Ricinus.

(Castor Bean.)

A foliage plant of vigorous growth and tropical appearance, now largely used in landscape gardening. It is unsurpassed for mixed shrubberies or planting singly on beds and lawns, the effect being especially striking after the brilliantly colored fruit is formed. Tender annual. 8 to 12 feet.

Sanguineus—The variety best known; the stalks and fruit are blood-red. Pkt., 5 cts.; oz., 15 cts.

Zanzibariensis—Those who have never seen this new and really splendid Castor Bean cannot imagine its superiority to the old kind. The plants grow to gigantic size, branching widely and the great leaves are of striking colors, some having the appearance of beaten copper. Even the seeds are peculiar in their markings and colorings. Pkt., 5 cts.; oz., 20 cts.

Rhodanthe.

An everlasting flower of great beauty. Its bright colors and elegant habit of growth make it one of the most desirable bordering plants. When intended for winter bouquets the flowers should be cut as soon as opened and dried in a dark room, hanging heads downward. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 75 cts.

Salpiglossis.

Highly ornamental, autumn-blooming plants, with funnel-shaped flowers curiously venied and marked. Of easy culture, but best suited to light, sandy soil, it is undoubtedly one of the most interesting annuals, and should be much better known. Half-hardy annual. 18 inches. Pkt., 5 cts.; oz., 75 cts.

Salvia.

(Scarlet Sage.)

A favorite bedding plant, which bears magnificent spikes of scarlet flowers from July to October. Although perennial, it blooms the first year from seed, and there is really no flower that can rival it in splendid color. Half-hardy perennial. 3 feet. Pkt., 10 cts.; oz., $4.00.

Schizanthus.

The "Butterfly Flower" so popular on account of its dainty shape and exquisite colorings; one might easily mistake the blossoms for those of an orchid, and if it were of less easy culture no doubt the average gardener would hold it in much higher estimation. They bloom freely all the summer, and September sowings will furnish delightful house-plants for the winter. Half-hardy annual. 2 feet. Pkt., 5 cts.; oz., 50 cts.

Sanvitalia.

On small beds or rockeries the Sanvitalia is exceedingly useful, as its gay yellow flowers are produced freely during the entire season. They resemble miniature

Dahlias, and for the purposes indicated few plants are better for making a bright patch of color. The vine trails over the ground, rarely standing more than six inches high. Hardy annual. Pkt., 5 cts.; oz., 75 cts.

Silene, or Catchfly.

Of easy culture and adapted to almost all situations and soils. It may be used for ribbon gardening or beds, and produces fine masses of bloom. Hardy annual. 12 to 15 inches. Pkt., 5 cts.; oz., 25 cts.

Senecio.

A dwarf summer bloomer, very much admired on rockeries and useful for winter blooming in the conservatory or window box. It produces an abundance of flowers, large and beautifully tinted. Hardy annual. 1 foot. Pkt., 5 cts.; oz., $1.00.

Scabious.

The Double Scabious is entitled to a foremost place among the standard bedding plants on account of its general usefulness, and we regret that it is so little known here. The flowers are of peculiar form and diversified coloring, varying from white to rose, crimson, and purple, and are quite fragrant. Their long stems fit them especially for decorative purposes, and if cut as soon as the buds expand the flowers will keep for many days. Hardy annual. 18 to 24 inches. Pkt., 5 cts.; oz., 40 cts.

Scarlet Runner.

One of the most ornamental varieties of the bean family, of rapid growth and producing dazzling scarlet flowers from July to October. For training on verandas and over unsightly objects, it will be found very useful, and the beans may be cooked in the same way as the Lima Bean. Hardy annual. 20 to 40 feet. Pkt., 5 cts.; pt., 30 cts.

Sensitive Plant.

A remarkable plant, with finely divided foliage and flowers of pinkish white. The leaves close and droop when touched or shaken, as well as at the approach of night, a peculiarity which has given it the name of "Sensitive Plant." Tender annual. 18 inches. Pkt., 5 cts.; oz., 50 cts.

Smilax.

A lovely climber with delicate foliage of glossy green, very much used on account of the facility with which it may be twined gracefully around columns, stair-rails, or house fixtures of any kind. In bouquets also it makes a charming contrast for the delicate colors of the flowers, and is one of the best vines for baskets. To facilitate sprouting of the seed, soak them twenty-four hours in warm water. Half-hardy perennial. 8 to 10 feet. Pkt., 10 cts.; oz., 50 cts.

Stocks.

The German Ten-Weeks' Stock has long been considered invaluable by gardeners, being admirably adapted for bedding, massing, edging, or ribboning. Flowering usually begins about ten weeks after sowing, and there are few sights more beautiful than a fine bed of these plants in full bloom. The duration and delicate fragrance of the flowers commend it very strongly for pot culture in the house. If desired for early use, sow the seed indoors and transplant when the ground becomes warm forcing with weak, liquid manure. Half-hardy annual. 1 to 2 feet. Pkt., 5 cts.; oz., 75 cts.

Sunflower.

Tall Double—For showy splendor this handsome Californian sunflower is one of our best plants in spite of its coarseness. The color is a rich, deep yellow and it produces an immense amount of bloom. Pkt., 5 cts.; oz., 15 cts.

Dwarf Double—Few people have any idea of the value of the dwarf sunflower in southern gardens; the flowers are really not unlike dahlias and, planted in clumps or large masses, they are charming for all situations where delicate plants could not be made to flourish. Pkt., 5 cts.; oz., 15 cts.

THE FINEST SWEET PEAS.

The dainty form and exquisite colors of the Sweet Pea made it generations ago one of the best-loved flowers, but its popularity has grown immensely during the last decade, owing to improvements which have really brought about a transformation of the flower. The blossom has been more than doubled in size, beautiful undulations and flutings developed, and the stems have become very long and stout. So eagerly is the coming of the Sweet Pea awaited now that enormous quantities are forced for market by florists, finding sale at fancy prices before the outdoor crop is available. Almost any one living near a city will find their cultivation as profitable as it is simple, especially if care be taken in gathering and bunching, so that the delicate blossoms and tendrils are not bruised.

For the best results, the soil should be deep and heavily manured, and if possible the situation should be one which permits the vines to get air and sunshine on both sides, although there is no difficulty in growing them against a fence. February is not too soon to sow unless the ground cannot be worked, and the usual custom is to put them in the bottom of a trench four or five inches deep, covering the seeds about one inch; as they grow, the earth is gradually drawn to them until the furrow has been filled, the roots being thus kept from the surface heat in summer. We think it is a good plan to make a little trench parallel with the row, flooding it occasionally during dry weather, and a mulch of leaves or lawn sweepings will be found very helpful; sprinkling of the vines does harm rather than good, and watering should be done at the roots only. Sweet

Peas make a great deal of vine under proper conditions, and it is always best to thin them out to about two inches in the row, as soon as they are well out of the ground. If the blossoms are picked regularly, they will bear until killed by either extreme heat or frost, the flowering season being naturally longest in cool climates. In most parts of the South, it is easy to bring Sweet Peas into bloom very early in the year by sowing in October or November, and it is a pity more gardeners do not take advantage of this simple method of gaining a month or more. A light dressing of manure over the surface will prevent the ground freezing too deeply, and they rarely suffer from such cold as we have in the South. Hardy annual. 6 feet.

Tait's Thoroughbred Mixture—This mixture, which contains sixty of the most beautiful varieties, cannot be surpassed at any price, except by using Spencer selections. Wherever we send a package, it invariably proves to be the most effective of advertisements, so that we now enjoy a great reputation for Sweet Peas. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 20 cts.; lb., 60 cts. Postpaid.

Tait's Gorgeous Mixture—Composed exclusively of the most beautiful Spencers, this represents the climax in Sweet Peas, and will give infinite pleasure to all lovers of flowers. Pkt., 10 cts.; oz., 25 cts.; 2 ozs., 50 cts.; 4 ozs., 65 cts.; lb., $2.00. Postpaid.

Named Varieties.

The following kinds, representing the finest work of the world's most famous Sweet Pea specialists, have all been grown very carefully from the originator's stock. If the list is not particularly long, it is certainly comprehensive enough to satisfy any amateur or florist.

White.

White Spencer—The most exquisite white sweet pea ever introduced, and a revelation to those who are not acquainted with the Spencers. The long, strong stems almost always carry four splendid blossoms, the petals of extraordinary size and very beautifully waved and fluted after the Spencer fashion. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; 4 ozs., 75 cts.; lb., $2.50. Postpaid.

Dorothy Eckford—With the single exception of the White Spencer, this is by far the finest and largest white. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Shasta—A remarkably large and productive selection, with fluted wings and standard. The flowers have very long stems, and are ivory-white when fully expanded. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Emily Henderson—Pure white, and especially valuable on account of its hardiness, but not nearly as handsome as the two listed above. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Primrose Spencer—The purest yellow to be had in sweet peas, and nearly as large as the White Spencer. The fluting of the petals is remarkably beautiful. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; 4 ozs., 75 cts.; lb., $2.50. Postpaid.

Mrs. E. Kenyon—A most lovely Sweet Pea, large in size and clear primrose. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Pink.

Florence Morse Spencer—One of the loveliest of the Spencer type; the flowers are blush white with an edge of delicate pink. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; 4 ozs., 75 cts.; lb., $2.50. Postpaid.

Countess Spencer—Of extraordinary size, perfect in form and very long-stemmed. The petals are peculiarly graceful owing to the waving of the edges, and are the brightest pink. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; 4 ozs., 75 cts.; lb., $2.50. Postpaid.

Enchantress or Paradise—Practically the same as Countess Spencer, except that the pink is a shade deeper. Pkt., 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; 4 ozs., 40 cts.; lb., $1.00. Postpaid.

Gladys Unwin—A particularly charming pink, very delicate except on the edges where it shades deeper. Pkt., 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; 4 ozs., 40 cts.; lb., $1.00. Postpaid.

Katherine Tracy—Soft pink and very large, but not as productive as the other pinks listed. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Prima Donna—An always satisfactory pink, with a very large shell-shaped standard, fine stems and hardy vine. It holds its own against the newer peas wonderfully well. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Jeannie Gordon—Rose standard and primrose wings. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Lovely—Deep pink at the base of standard and wings, shading to blush at the edges. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Orange Pink.

Miss Wilmott—The flowers are very highly colored, and especially attractive on account of their having veining in a darker shade of pink. Pkt., 5 cts.; oz., 10 cts.;

2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Helen Lewis—Giant Orange Pink with wavy edges. An extremely handsome pea. pkt., 10c.; oz., 30 cts.; 2 ozs., 50 cts.; 4 ozs., 75 cts.; lb., $2.50. Postpaid.

Rose Crimson.

George Herbert—One of the gorgeous Spencers, with blossoms of crimson and magenta. Pkt., 10 cts.; oz., 30 cts.; 2 ozs., 50 cts.; 4 ozs., 75 cts.; lb., $2.50. Postpaid.

Prince of Wales—A great improvement upon "Her Majesty." The shell-shaped blossoms are the deepest rose. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Mrs. Jos. Chamberlain—An old favorite still largely grown wherever the sweet pea is loved. The blossoms have rose stripes upon a clear white ground. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Bright Red.

King Edward VII—In describing the Spencer sweet peas, it is difficult to avoid the appearance of exaggeration, since superlatives are indispensable. This is easily the showiest of all, and it is by many considered the most beautiful; certainly no other red variety compares with it in perfection of color, and none are so large or so elaborately frilled and fluted. The standards will often measure full two inches across, and the wings are of proportionate size, while the stout stem carries easily its burden of three or four of these giant blossoms. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Queen Alexandra—Less striking than King Edward VII, this is still a superb variety, with very long stems and flowers of extra size and beauty of form. It is really a much improved Scarlet Gem, the color being a truer scarlet. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Salopian—Formerly the most splendid of reds, but now surpassed by the two varieties named above. Its popularity is such that many will no doubt continue to use it for years, and we list it again. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Lavender.

Helen Pierce—The most attractive of all lavender shades, perfect in form and a fine bloomer. Pkt., 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; 4 ozs., 40 cts.; lb., $1.00. Postpaid.

Lady Grisel Hamilton—A particularly dainty pea, with standard of softest lavender and wings tinted with mauve. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Lottie Eckford—A great favorite on both sides of the ocean, and easily the prettiest of the picotee sweet peas. The flowers are silvery-white shaded with lilac and bordered with lavender. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Flora Norton—Very brilliant, and one of the best of its color. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Phemonenal—One of the lovely orchid-flowered sweet peas, the white ground shaded with blue and lavender. Pkt., 10 cts.; oz., 15 cts.; 2 ozs., 25 cts.; 4 ozs., 40 cts.; lb., $1.00. Postpaid.

Countess of Radnor—Soft lavender, with a light touch of red. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Romolo Piazinni—A handsome pea, with blossoms of rosy purple, shading to blue. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Blue and Purple.

Senator—Pure white, picturesquely marked with violet and purple. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Captain of the Blues—Bright blue with purple shading. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

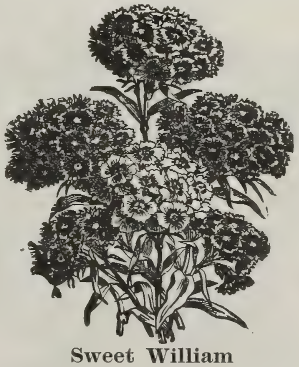
Maroon.

Lord Nelson—A very deep maroon, remarkably velvety in effect, and the finest of its color. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Othello—Deeply colored and very handsome. Pkt., 5 cts.; oz., 10 cts.; 2 ozs., 15 cts.; 4 ozs., 25 cts.; lb., 75 cts. Postpaid.

Sweet William.

An ever-popular favorite, producing the richest effects in beds and mixed flower borders. The improved varieties are much superior to old-fashioned sorts, being very large and handsomely tinted. Hardy perennial. 1½ feet. Auricula-flowered. Pkt., 5 cts., oz., 50 cts.



Sweet William

Thunbergia.

A slender vine, which is unsurpassed for window-boxes or for trailing over rock work. The flowers are of singular form, but very pretty, and borne in the greatest profusion all the season, the colors ranging from white to bright orange, the center always dark. Select a rich, well-drained soil, with good, sunny exposure. Half-hardy annual. Pkt., 5 cts.; oz., 75 cts.

Tropoeolum Peregrinum.

(Canary Bird Vine.)

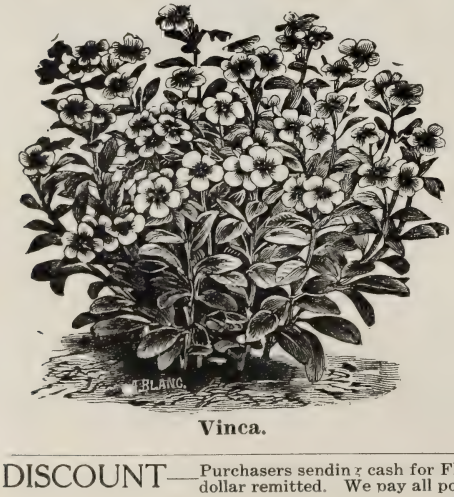
The flowers of this easily cultivated climber have a fanciful resemblance to the form of a bird, and being yellow, have suggested the name of "Canary Bird Vine." Independently, however, of this peculiarity, it is highly admired and will be found a useful vine for any purpose except for making a dense shade. Half-hardy annual. 10 feet. Pkt., 5 cts.; oz., 50 cts.

Verbena.

As a bedding plant, the Verbena is universally regarded as invaluable, and few plants are better for window-boxes, since it is never out of bloom during the season. Although perennial, they bloom from seed the first year, flowering in August if sown in May. A better way is to sow the seed in boxes or hotbeds early in March and transplant when all danger of frost is past. Verbenas from cuttings are less vigorous than those grown from seed. Half-hardy perennial. 5 inches.

Fine Mixed—An excellent mixture of fine stocks, but much inferior to our other grade. Pkt., 5 cts.; oz., 75 cts.

Finest Hybrid Italian—This seed is saved from splendid named varieties, and is absolutely unsurpased for diversified brilliancy of color. The trusses are of extraordinary size, the individual flowers very perfect and the plant is remarkably vigorous. At the price named, it is really cheaper than the strain listed above. Pkt., 10 cts.; oz., $1.25.



Vinca.

Vinca.

The Vinca or Periwinkle is a perennial, and must be sown early to obtain flowers the first season. It blooms freely until frost, and may then be potted and brought into the house, where it will continue flowering all the winter. Those who have sunny situations where other flowers suffer in midsummer will find the Vinca almost sunproof if a reasonable amount of water is given. Tender perennial. 1 foot. Mixed pkts., 10 cts.; oz., 60 cts.

Virginian Stocks.

Extremely pretty little plants, flowering profusely and excellent for small beds or as an edging. They flourish in any soil, and should be more generally cultivated. Hardy annual. 3 to 6 inches. Pkt., 5 cts.; oz., 25 cts.

Violet.

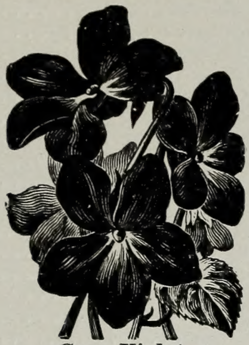
No part of the garden is more charming than the Violet bed, most generous with its wealth of fragrance and beauty when the garden is at its poorest. A few warm days during the winter are enough in this climate to throw it into profuse bloom, and it is in perfection very early in the spring. Flowers appear more or less through the year, but the plants are apt to suffer during the summer unless in a shady situation and on rich, deep soil. During severe weather it is well to cover the plants with litter, in order to protect the foliage and young buds. "The Czar" which we offer is one of the finest varieties, being a beautiful deep blue and of large size. Hardy perennial. 6 inches. Pkt., 15 cts.; oz., $3.00.

Viscaria.

Fine effects may be had from these if they are set thickly in large beds, the color being splendid. Light soils suit them best, but they require little care and are practically never out of bloom in warm weather. Hardy annual. 1½ feet. Pkt., 5 cts.; oz., 75 cts.

Wallflower.

The large spikes of the Wallflower are among our earliest spring flowers, and in sunny, sheltered places they will in this climate frequently bloom throughout the winter. As the colors have been wonderfully improved in recent years, splendid effects may be gained by massing the flaming reds and yellows. The odor is inexpressibly sweet, more delicious perhaps than that of any other flower in our list and always subtly suggestive of the old-time garden. Since the plant will endure very low temperatures, no protection is needed here during the winter, and their indifference to heat and drought adds to their value in the South. It is a capital plant for rockeries and similar situations. Hardy biennial. 2 feet. Finest mixed German, pkt., 5 cts.; oz., 50 cts.



Czar Violet.

Parisian Extra Early—Unlike the old Wallflower, this annual variety flowers beautifully the first season, and we recommend it unreservedly. Pkt., 10 cts.; oz., 75 cts.

Xeranthemum.

None of the Everlastings are so worthy of the name as this familiar old variety, for its heads retain their shape and lovely color perfectly for many years. Hardy annual. 2 feet. Imperial Double. Pkt., 5 cts.; oz., 50 cts.

Zinnia.

In perfection of form and coloring the flowers of the double Zinnia now rival the Dahlia, while it has a much longer blooming season, and is much hardier; Zinnias flourish luxuriantly in the hottest situations, and require hardly any attention beyond an occasional stirring of the soil. By sowing in the house and transplanting when the ground becomes warm, they may be brought into flower very early, continuing in full bloom until killed by frost. The plant is of branching habit, and grows, by the end of the season, to quite a large bush, every stem with a flower. The modern Zinnia must not be classed with the stiff, coarse and crudely colored flower of the old gardens, and it is really one of our most useful plants. Half-hardy annual. 2 to 3 feet. Finest mixed double, pkt., 5 cts.; oz., 50 cts.

Dwarf Double Mixed—Pkt., 5 cts.; oz., 60 cts.

FLOWERING BULBS.

In connection with our Flower Seed Department, we also offer

FOR SPRING PLANTING

Tuberoses, Caladiums, Gladiolus, and an extremely choice collection of named Cannas.

FOR FALL PLANTING.

Hyacinths, Tulips, Narcissus, Crocus, Lily of the Valley, and a great variety of other Dutch and French bulbs suitable for the house and garden. These can be supplied in any quantities, and prices will be cheerfully quoted upon request.

There are many persons who, for one reason or another, cannot have a garden, and for such unfortunates the flowering bulb is really indispensable. The cultivation of most bulbs requires little time and less experience, while their adaptability for window boxes gives them a special value to those whose gardens must be indoors. To invalids and other "shut-ins" they offer a fascinating occupation, and nothing makes a more appropriate and charming present for any one unable to be out of doors.

The words "THOROUGHBRED SEEDS" being a registered trade-mark, (U. S. Patent Office No. 51052), all persons are warned against their use in connection with the advertising or sale of seeds. We will greatly appreciate the help of our friends in the detection and punishment of infringements of our copyright.

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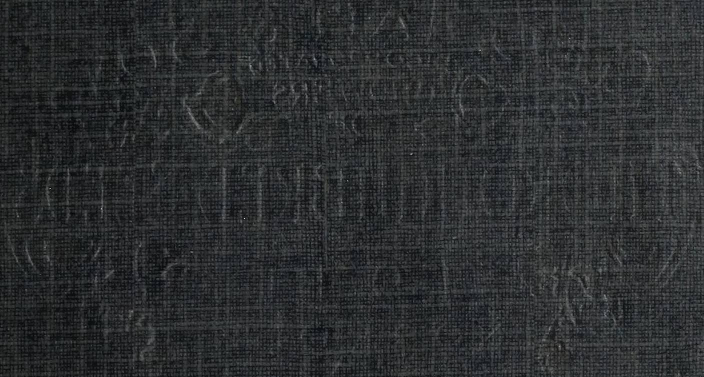

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